

“The aromatic style of the J. Lohr Gean Vineyard Grenache Rosé is best described as guava and passionfruit overlaid on a palate of wild strawberry and asian pear. Serve well chilled to enjoy the crisp texture and vibrant fruit flavors.”

- Steve Peck

DIRECTOR OF WINEMAKING

2019 J. LOHR GEAN VINEYARD GRENACHE ROSÉ Paso Robles, Adelaida District

J. LOHR VINEYARD SERIES

VINEYARDS

This Grenache was grown at the J. Lohr Gean Ranch, which is the westernmost vineyard in the Paso Robles AVA. Our planting, located in the Adelaida district, was established in 2009. The soils are a mix of calcareous shale and clay on steep slopes. Grenache clones 362 and 523 produce this aromatic rosé with the balance and intensity demanded for our limited, winery-exclusive Vineyard Series wines.

VINTAGE

The 2019 vintage benefited from above-average preseason rainfall providing a full soil moisture profile as the vines woke from dormancy in April. Canopy growth surged for the next six weeks, propelled by warm springtime weather, until we saw a two-week cooling period in late May. Summer temperatures rose to normal with enough daytime heat to ripen the fruit, followed by cold nighttime temperatures which preserved flavors and acidity. The vineyard required the first of two irrigations for the year on the 8th day of August, which provided enough moisture to sustain the vines until the fruit was harvested on a chilly morning in early October.

HARVEST

DATES

October 4, 2019

PROCESS

Hand harvested at daybreak into half-ton bins

CHEMISTRIES

Brix 23.9°

TA 0.61 g/100ml

pH 3.37

VINIFICATION

YEAST

Zymaflore X16

FERMENTATION

18 day fermentation in stainless steel tank

MATURATION

AGING

5 months

BARREL TYPE

Small stainless tanks and barrels on light lees

BOTTLING

ACIDITY

pH 3.23

TA 0.61 g/100ml

ALCOHOL

13.5% by volume

PRODUCTION

361 six-bottle cases

COMPOSITION

100% Grenache Noir

CELLARING

The vibrant Grenache fruit signature of this wine shows best in the first year.

FOOD PAIRINGS

Perfect with cured meats with crusty bread, or a summer salad of kale, snap peas and quinoa.

