

2022 J. LOHR ESTATES

SOUTH RIDGE

SYRAH

“The 2022 J. Lohr South Ridge Syrah has vibrant purple and magenta hues. Fresh baked cherry pie aromas are accented with lilac, white pepper, and holiday spice. The juicy yet spicy structure of this northern Rhône cultivar is lengthened and lifted by the inclusion of Mourvèdre and Viognier.”

—Brenden Wood, red winemaker

VINEYARDS

The J. Lohr Estates South Ridge Syrah is grown on a combination of lime-laden and gravelly soils, which rein in Syrah's rangy growth potential. Vines from our two estate ranches in the cooler Adelaida District infuse the blend with fresh blackberry flavors, aromatic white pepper, and sandalwood notes. Our plantings in the warmer Paso Robles Estrella District tend toward black cherry and black tea leaf flavors. Our high elevation Beck Vineyard in the Creston sub-AVA contributes exceptionally dark color, intense concentration, and blue fruit notes.

VINTAGE

Overall, rainfall for the 2022 vintage was only 65% of the 25-year historical average in Paso Robles. Weather was quite cool during budbreak in April; plenty of warm, sunny days followed from springtime through completion of veraison in early August. The end of August brought an unprecedented 10-day heat wave, which accelerated Brix accumulation. We began harvesting our first Syrah vines in the Estrella District on August 30th and finished up on September 9th at our Adelaida District ranches. We emulate many Rhône producers by cofermenting a portion of our Syrah with Viognier, which brings delicate flower blossom aromatics. The blend also includes 2% Mourvèdre, which intensifies Syrah's natural peppery spice profile.

FOOD PAIRINGS

Try with spicy chicken fajitas or oven-baked baby back ribs.

COMPOSITION BLEND

94% Syrah 2% Mourvèdre

4% Viognier

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

HARVEST DATES

August 30th to September 8th

BRIX AT HARVEST

Average of 26.7° Brix

CELLARING

Nuanced with vibrant fruit upon release. Expect texture to soften over the first 2 years in the bottle, with the capacity to hold another 8 years or more.

VINIFICATION

Fermentation: Fermented in 12-ton and 20-ton stainless steel tanks

Malolactic: 100% malolactic

Maturation: 12 months in barrels and puncheons

Barrel type: American oak barrels and French oak puncheons

BOTTLING CHEMISTRIES

pH: 3.55

Total Acidity: 0.61 g/100ml

Alcohol: 14.0% by volume

Residual Sugar: 0.10 g/100ml (dry)

WINE LIST DESCRIPTION

Spicy Syrah with notes of cherry and blueberry, and a touch of floral on the finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable logo on the South Ridge back label attests that at least 85% of the grapes were grown on a certified sustainable vineyard and that the wine was produced in a certified sustainable winery.

