

2021 J. LOHR ESTATES

SOUTH RIDGE

SYRAH

“Deeply colored with vibrant purple and magenta hues. Varietal aromas of black cherry and fresh blueberry are accented by black tea, bergamot, and lilac. The juicy and spicy structure of this northern Rhône cultivar is lengthened and lifted by the inclusion of Grenache, Mourvèdre, Roussanne, and Viognier.”

—Winemakers Brenden Wood and Steve Peck

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 of Paso Robles infuse the blend with fresh blackberry flavors, aromatic white pepper, and sandalwood notes. Our Syrah plantings in the warmer Paso Robles Estrella District tend toward black cherry and black tea leaf flavors. The balance from our high elevation Beck Vineyard in the Creston sub-AVA brings exceptionally dark color, intense concentration, and blue fruit notes.

VINTAGE

Overall rainfall for the 2021 growing season in Paso Robles was only 75% of the 25-year historical average, with nearly all the precipitation occurring in January. The dry conditions forced vines to produce small but concentrated berries, typical of drought years in Paso Robles. We began picking our earliest ripening Syrah vines in the Estrella District on September 14th, 2021; grapes from our blocks in the Creston and Adelaida districts were picked on October 6th. As in previous vintages, we co-fermented a portion of our Syrah with Viognier - which brings flower blossom aromatics. The final blend also includes 5% Grenache Noir which adds candied strawberry accents, softens the texture, and lengthens the palate. Mourvèdre (1%) was also included to intensify Syrah's natural peppery spice.

FOOD PAIRINGS

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

COMPOSITION BLEND

92% Syrah	5% Grenache Noir
1% Viognier	1% Roussanne
1% Mourvèdre	

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

HARVEST DATES

Harvest began September 14th in the warmer Estrella District with our latest ripening blocks in the Adelaida sub-AVA being picked on October 6.

BRIX AT HARVEST

Average of 28.3° 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: 12-ton and 20-ton stainless steel tanks

Malolactic: 100% malolactic

Maturation: 12 months in oak barrels and puncheons

Barrel type: French oak

BOTTLING CHEMISTRIES

pH: 3.61

Total Acidity: 0.62 g/100ml

Alcohol: 14.0% by volume

Residual Sugar: 0.05 g/100ml (dry)

WINE LIST DESCRIPTION

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

