

“Initial dried cherry and
hibiscus fragrances lead into fresh
raspberry and blueberry aromas
with hints of milk chocolate. The
plush texture melds into the lively
raspberry and plum flavors that
hang on the finish.”

- Brenden Wood
RED WINEMAKER

2021 J. LOHR SHOTWELL VINEYARD MALBEC

Paso Robles El Pomar District

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The J. Lohr Shotwell Vineyard is located in the El Pomar District of the Paso Robles AVA. The climate here is a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a quite cool location for late-ripening red varieties. This cordon-trained, spur-pruned planting of Malbec clone 596 is laid out with fairly tight 8' by 4' vine spacing; it was planted in 2015 on a steep north-facing slope of calcareous Linne-Calodo soil.

VINTAGE

The 2021 vintage in Paso Robles, and most of California, delivered unparalleled quality. Despite generous January rainfall, the following winter and spring months were extremely dry. The dry conditions led to small but concentrated berries, typical of drought years in Paso Robles. However, the consistent mild daytime temperatures and cool nights allowed for patience in harvesting grapes at optimal ripeness. As a result, the extractable anthocyanin content from red grapes in Paso Robles reached an all-time high in 2021, producing wines that surpassed the color density levels of acclaimed vintages like 2007, 2013, and 2019. We've coined the term "friendly blender" for our Paso Robles Malbec because its approachable, high-tone red fruit flavor and soft texture give it the ability to blend with and elevate the quality of many other grape varieties. With this bottling, we are excited to let one of our favorite blocks of Malbec shine on its own. The wine was aged in water-bent French oak barrels that have low oak aroma impact - allowing for full expression of varietal character from our carefully farmed Malbec vines.



HARVEST

DATES
October 7th, 2021

PROCESS
Destemmed and whole
berry fermented

CHEMISTRIES
Brix 27.4°
TA 0.32 g/100ml
pH 3.59

COMPOSITION

100% Malbec

VINIFICATION

YEAST
Lallemand ICV-D80

FERMENTATION
light pump-overs six times
per day

TEMPERATURE
moderate: 82°F peak

MACERATION
2-day cold soak followed
by 4-day fermentation
on skins to maintain soft
tannin structure

MALOLACTIC
100% ML+ in French
oak barrels

MATURATION

TIME IN BARREL
15 months in barrels

BARREL TYPE
225-liter French oak,
17% New

COOPER
Marcel Cadet, water-bent
medium toast

BOTTLING

ACIDITY
pH 3.46 PH
TA 0.61 g/100ml

ALCOHOL
15.5% by volume

RESIDUAL SUGAR
0.27 g/100ml (dry)

PRODUCTION
403 cases

CELLARING

Expressive vibrant fruit
within 5 years of the
vintage date, with the
capacity to hold 10 years.

FOOD PAIRINGS

Fire up the grill and enjoy
with Argentine-style beef
asado or try with a portobello
mushroom sandwich.

