

2022 J. LOHR ESTATES

LOS OSOS

MERLOT

“Classic Merlot aromas and flavors of plum, currant, and violet are elevated by a light barrel signature of baking spices and toasted pastry. The addition of Malbec contributes notes of pomegranate and hibiscus; Cabernet Franc adds layers of cocoa and peppery spice. The wine’s mouthwatering palate transitions to a lingering black cherry finish.”

—Brenden Wood, red winemaker & Steve Peck, director of winemaking

VINEYARDS

We grow our Merlot grapes in the moderately cool El Pomar District of Paso Robles, which is generally acknowledged to be the ideal area for this variety in the AVA. Planted on Nacimiento-Los Osos, Arbuttle-San Ysidro, and Arbuttle-Positas complex soils, these well-drained but relatively poor soils limit vine vigor and support wine quality. Traditionally, we harvest our estate-grown Merlot grapes across a range of sugar ripeness. The early picks usually capture the classic varietal definition of Merlot, while the fruit harvested later adds depth and intensity to the wine. Clone and rootstock combinations, along with variations in soil, add complexity to our Los Osos Merlot, as does the introduction of Italian clones of Merlot.

VINTAGE

Paso Robles benefited from pre-season showers during December 2021 but a long, dry winter followed. Overall, rainfall for the 2022 vintage was only 65% of the 25-year historical average in Paso Robles. Plenty of warm summer days followed a fairly cool spring budbreak. August 31st marked the beginning of an unprecedented heat wave throughout most of California which accelerated berry ripeness levels and brix accumulation. Thankfully, unusually cool, cloudy weather and a little bit of drizzle came in mid-September, bringing relief to parched grapevines. We commenced our first Merlot pick on September 7th, capturing fresh plum and bright raspberry flavors. Generous additions of Malbec and Cabernet Franc to the blend contributed aromatic sophistication and juiciness to the palate.

FOOD PAIRINGS

This versatile Merlot pairs well with grilled sausage or creamy spinach and tomato tortellini.

COMPOSITION BLEND

84% Merlot 5% Cabernet Franc
10% Malbec 1% Cabernet Sauvignon

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

HARVEST DATES

Harvested from September 7th to
September 30th, 2022

BRIX AT HARVEST

24.8° Brix average

CELLARING

Bright fruit flavors with supple tannins upon release;
will evolve pleasingly over the next 5 to 7 years

VINIFICATION

Fermentation: Whole-berry in stainless steel tanks

Malolactic: 100% malolactic

Maturation: 12 months in barrel (16% new oak)

Barrel type: American oak, medium and medium-plus toast with toasted heads

BOTTLING CHEMISTRIES

pH: 3.67

Total Acidity: 0.59 g/100ml

Alcohol: 14.0% by volume

Residual Sugar: 0.06 g/100ml (dry)

WINE LIST DESCRIPTION

A juicy Merlot blended with Malbec and Cabernet Franc

CERTIFIED SUSTAINABLE

The Certified California Sustainable logo on the Los Osos 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.

