

“The 2022 J. Lohr Stairway Vineyard Grenache Rosé displays fresh aromas of ripe strawberry, pink grapefruit, and Asian pear. The palate is crisp and succulent, with tropical fruit flavors giving way to a refreshing finish.”

- Brenden Wood
RED WINEMAKER

2022 J. LOHR STAIRWAY VINEYARD GRENACHE ROSÉ Paso Robles Adelaida District

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The J. Lohr Stairway Vineyard is located in the Adelaida District sub-AVA. This part of Paso Robles is an ancient, uplifted sea bed; fossilized sea shells are often found in the ground even though the vineyard is perched at 1,500 foot average elevation. Slopes can be as much as 50% at this mountainous ranch. Hiking up the vine rows is leg-burning and requires caution when traversing the steep, step-like chalk rocks. Daytime high temperatures are moderated by early afternoon breezes from the nearby Pacific Ocean, just 13 miles away. Planted in 2018-2019, just 4 acres of Grenache vines here are dedicated to growing and producing highly aromatic, Provence-style Rosé.

VINTAGE

Rainfall for the 2022 vintage was only 65% of the 25-year historical average in Paso Robles. The weather was quite cool during budbreak in the month of April, with a few nights briefly dipping below freezing. However, plenty of warm, sunny days followed all the way through completion of veraison in early August. Grenache Noir, grown exclusively for this limited bottling, was hand-harvested on the morning of September 8th.



HARVEST

DATES
September 8th, 2022

PROCESS
Hand-harvested at daybreak into half-ton bins containing dry ice to prevent oxidation

CHEMISTRIES
Brix 24.6°
TA 0.68 g/100ml
pH 3.22

COMPOSITION

100% Grenache Noir

VINIFICATION

YEAST
Zymaflore X16 - a strain known for fruity ester aromas

FERMENTATION
A slow 45-day fermentation in 800-gallon stainless steel

TEMPERATURE
Peak temperature 60°F

MACERATION
Destemmed, held on skins for 24 hours. Juice agitated and held cold for a week to infuse flavor prior to ferment

MATURATION

TIME IN BARREL
3 months in small stainless porta-tank on light lees

MALOLACTIC
No malolactic fermentation to keep palate crisp and bright

BOTTLING

ACIDITY
pH 3.24
TA 0.54 g/100ml

ALCOHOL
13.5% alcohol by volume

RESIDUAL SUGAR
0.39 g/100ml

PRODUCTION
207 cases

CELLARING

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

FOOD PAIRINGS

The ultimate sipper for afternoon get-togethers. Serve chilled with quiche, or a charcuterie spread.

