



J. LOHR

VINEYARDS & WINES

2019 J. LOHR GESTURE GSM PASO ROBLES

TECHNICAL NOTES

APELLATION: Paso Robles - Adelaida District, San Luis Obispo County, CA

COMPOSITION: 80% Grenache, 13% Syrah, 7% Mourvèdre

HARVEST DATES: Grenache was picked on November 2 and November 6, 2019

HARVEST PROCESS: Hand-harvested fruit was destemmed and berry-sorted prior to a 10% saignée and fermentation

HARVEST CHEMISTRIES: Brix 30.0°, Total Acidity 0.60 g/100ml, pH 3.27

VINIFICATION:

YEAST: Lallemand Uvaferm 43

FERMENTATION: Fermented in open-top fermenters, with light punchdowns daily

TEMPERATURE: Three-day cold soak, followed by a moderate 85°F fermentation temperature

MACERATION: 14 days on skins prior to pressing

MALOLACTIC: 100% malolactic

MATURATION: 8 months barrel aging prior to bottling

BARREL TYPE: 500-liter French oak puncheons, 10% new

BOTTLE AGING: 12 months bottle aging prior to release

BOTTLING CHEMISTRIES:

pH: 3.57

TOTAL ACIDITY: 0.61 g/100ml

ALCOHOL: 15.8% by volume

RS: 0.06 g/100ml (dry)

CELLARING: Enjoy the best fruit expression within 3 years or look for Old World charm near a decade from the vintage date.

CASES PRODUCED: 293 cases

VINEYARDS

The primary vineyard source for this blend is our Gean Ranch, which is the westernmost vineyard in the entire Paso Robles AVA. This planting, located in the Adelaida district, was established in 2009. We also blended in Grenache from new plantings on the steep slopes of our McCornack Vineyard, located on Peachy Canyon Road along the southern border of the Adelaida District. Our farming plan brings the crop to one cluster per shoot prior to veraison in order to intensify flavor.

VINTAGE

Preseason rainfall was higher than normal in 2019 at our Gean Ranch in the mountainous Adelaida District. Total degree growing days were comparable to the past several vintages. We normally see slightly later budbreak in wet years, as was the case in 2019. This delays the phenological stages for the entire vintage, including bloom, veraison, and harvest. It worked to our advantage in 2019, with a long growing season that culminated in hand-harvesting the Grenache component during the first week of November.

WINEMAKERS' NOTES

"The 2019 J. Lohr Gesture GSM is medium weight with a bright garnet hue. Delicate strawberry and watermelon aromas from the Grenache are balanced with black pepper, cola, and savory notes from the Syrah and Mourvèdre in this traditional Southern Rhône-inspired blend. On the palate, Bing cherry and cranberry flavors transition to an Old World-style gravelly finish."

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

FOOD PAIRINGS

Our J. Lohr Gesture GSM is especially versatile for food pairing. This blend complements a variety of dishes, from an onion tart to grilled lamb, spicy crab cakes, or a savory vegetable stew.

