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**J. LOHR *GESTURE* RVG SELECTED FOR JAMES BEARD FOUNDATION
WOMEN CHEFS RULE DINNER**

Crafted by acclaimed winemaker Kristen Barnhisel, the Gesture RVG spotlights J. Lohr's leadership in sustainability and empowering women in the wine industry.

San Jose, Calif. – March 6, 2018 – J. Lohr Vineyards & Wines is excited to announce that its 2016 J. Lohr *Gesture* RVG (Roussanne, Viognier and Grenache Blanc) has been selected for inclusion in the Women Chefs Rule: The Vegan Edition Dinner, which will be held on Thursday, March 8 at The James Beard House in New York City. A celebration of International Women's Day, the seasonally inspired dinner will spotlight vegan dishes prepared by top women chefs, including Nina Curtis, the president of Women Chefs and Restaurateurs. Each course will feature expertly paired sustainable wines made by women winemakers and vintners. The wines selected, including the J. Lohr *Gesture* RVG, were chosen by Nina Curtis in collaboration with Women of the Vine & Spirits, the leading trade organization dedicated to the advancement and empowerment of women in the alcohol beverage industry.

“With J. Lohr's leadership in sustainability and key executive roles held by Co-owner Cynthia Lohr and Winemaker, White Wines Kristen Barnhisel, selecting J. Lohr's RVG was a natural fit for this dinner,” said Women of the Vine & Spirits Founder & CEO Deborah Brenner. “To fill a table with exceptional wines made by female winemakers and vintners is an important way to acknowledge the impact of women across the globe for International Women's Day, while raising awareness for our mission of advancing women in the alcohol beverage industry.”

The 2016 J. Lohr *Gesture* RVG was crafted by Kristen Barnhisel, with grapes harvested from J. Lohr's sustainably certified estate vineyards in Paso Robles, California. In January 2010, J. Lohr became one of the first vineyards and wineries in California to earn the Certified California Sustainable Winegrowing distinction from the California Sustainable Winegrowing Alliance. In

addition, J. Lohr's 3-acre solar photovoltaic tracking system in Paso Robles is the largest solar-tracking array in the North American wine industry.

“This special James Beard Foundation Dinner highlights two issues we hold dear at J. Lohr: sustainability and empowering women in our industry,” said Kristen Barnhisel. “In every department of our company, women occupy many of our most important positions. This honor is a win for all the women and men in the extended J. Lohr family who work tirelessly for our success.”

To recognize their talents and invaluable contributions, throughout March J. Lohr is profiling several dynamic women using the hashtag #jlohrgirls. J. Lohr invites people to join the #jlohrgirls conversation during National Women's History Month on [Facebook](#), [Twitter](#), and [Instagram](#).

About J. Lohr Vineyards & Wines

Founded more than four decades ago by Jerry Lohr and still family owned and operated today, J. Lohr Vineyards & Wines crafts a full line of internationally recognized wines from its 3,700 acres of sustainably certified estate vineyards in Paso Robles, Monterey County's Arroyo Seco and Santa Lucia Highlands appellations, and St. Helena in the Napa Valley. Offering an expressive range of styles, J. Lohr produces five tiers of award-winning wines showcasing its estate fruit – J. Lohr Estates, J. Lohr Vineyard Series, J. Lohr Cuvée Series, J. Lohr *Gesture*, and J. Lohr Signature Cabernet Sauvignon.

About Women of the Vine & Spirits®

Women of the Vine & Spirits is the world's leading membership organization dedicated to the empowerment and advancement of women in the alcohol beverage industry, fostering gender diversity and talent development across the industry at large. Guided by an advisory board of top executives in the alcohol beverage industry, Women of the Vine & Spirits offers extensive education, advocacy, training, mentorship, networking and steadfast support for women at every position in the field, particularly through the annual Women of the Vine & Spirits Global Symposium, March 12-14, 2018 in Napa, California. For more information, please

visit womenofthevine.com.

About the James Beard Foundation

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit jamesbeard.org.

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