



J. LOHR

VINEYARDS & WINES

2015 J. LOHR *GESTURE* MOURVÈDRE PASO ROBLES

TECHNICAL NOTES

APPELLATION: Paso Robles AVA,
San Luis Obispo County, CA

COMPOSITION: 92% Mourvèdre, 6% Syrah,
2% Grenache Noir

HARVEST DATE: October 22, 2015

HARVEST PROCESS: Hand-harvested,
destemmed, then berry sorted to remove overripe
and underripe berries before a 20% saignée

HARVEST CHEMISTRIES: Brix 25.8°, total acidity
.65 g/100ml, pH 3.55

VINIFICATION:

YEAST: Maurivin Platinum (isolated in Australia)

FERMENTATION: Fermented in open-top
fermenters with light punchdowns

TEMPERATURE: Two-day cold soak followed by
a moderate 88°F fermentation temperature

MACERATION: 8 days on skins, pressed nearly dry

MALOLACTIC: 100% malolactic, Viniflora Oenos
in puncheon

MATURATION: 16 months in puncheons on
light lees

BARREL TYPE: 500-liter Cadus and Francois
Frères French oak puncheons, 40% new

BOTTLE AGING: Released 4 months after bottling

BOTTLING CHEMISTRIES:

PH: 3.63

TOTAL ACIDITY: .56 g/100ml

ALCOHOL: 15.3% by volume

RES. SUGAR: 0.05 g/100 ml

CELLARING: Delicious now, but will certainly
benefit from aging up to 10 years.

CASES PRODUCED: 400 cases

VINTAGE

Paso Robles saw a fourth consecutive year of low winter rainfall in 2015. The dry conditions experienced locally mirrored the extreme climatic trends witnessed across the entire state of California. Budbreak at this particular vineyard site was the first week of April, which is a week or two later than the majority of our ranches in Paso Robles. Good growing conditions in April brought rapid shoot growth but were followed by an unusually cold period in early May that slowed development prior to bloom. We make two passes as we harvest this block. In the first pass, one to two weeks prior to the main harvest, we remove and declassify any clusters affected by sunburn or low color development. This allows the vine to focus on bringing the remaining fruit to luxury class ripeness for the *Gesture* Mourvèdre.

VINEYARD

The source for this Mourvèdre is the J. Lohr Gean Ranch, which is the westernmost vineyard in the entire Paso Robles AVA. This planting, located in the Adelaida District, was established in 2009 and now produces wines of the balance and intensity demanded by our limited release *Gesture* program. The farming plan brings the crop to just one cluster per shoot prior to veraison, and in order to intensify flavor, these large-clustered varieties require trimming the wings and shoulders off the clusters as well.

WINEMAKER'S COMMENTS

The 2015 J. Lohr Gesture Mourvèdre is medium-dark with a violet hue. Complex umami aromas of tobacco, coffee and soy lead to bright acidity and a firm texture of black walnut and spicy cardamom.

—Steve Peck, red winemaker

FOOD PAIRINGS

This wine is excellent with many of the specialties of southwestern France and Catalonia, such as pork roast or a platter of prosciutto tapas, dried almonds, fresh fig and aged cheeses.



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