



J. LOHR

VINEYARDS & WINES

2016 J. LOHR *GESTURE* GSM PASO ROBLES

TECHNICAL NOTES

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

COMPOSITION: 80% Grenache, 19% Syrah and
1% Mourvèdre

HARVEST DATES: Grenache was picked upon
flavor development and softening of acidity on
October 26, 2016

HARVEST PROCESS: Hand-harvested fruit was
destemmed and berry-sorted before a 24% saignée
and fermentation

HARVEST CHEMISTRIES: Brix 26.9°, total
acidity 0.60 g/100ml, pH 3.44

VINIFICATION:

YEAST: Uvaferm 43

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

TEMPERATURE: Three day cold soak, followed
by a moderate 88°F fermentation temperature

MACERATION: 9 days on skins prior to pressing

MALOLACTIC: 100% malolactic, V. Oenos strain
in puncheons

MATURATION: 10 months cellar aging

BARREL TYPE: 500 liter French oak puncheons
from François Frères, 25% new

BOTTLE AGING: 8 months bottle aging prior to release

BOTTLING CHEMISTRIES:

PH: 3.67

TOTAL ACIDITY: 0.58 g/100ml

ALCOHOL: 15.2% by volume

RES. SUGAR: 0.06 g/100ml (dry)

CELLARING: Enjoy the best fruit expression within
3 years

CASES PRODUCED: 607 cases

VINTAGE

Generous rainfall returned to Paso Robles in 2016, with our Gean Ranch receiving over 22 inches before the March 13th budbreak in the Grenache block. Above average heat summation through the spring supported healthy vine growth, and was followed by moderate summer temperatures leading into veraison. Grenache has a tendency to overcrop, and our vineyard crews brought the vines into balance by dropping crop to just under 4 tons per acre in early August. Daily temperatures seesawed between the 80s and the 100s over several 5 day periods in September, but had little impact on the late-ripening Grenache variety that peaked in flavor near the end of October.

VINEYARD

The 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 and is beginning to produce wines of the balance and intensity required for our *Gesture* program.

Our farming plan brings the crop to one cluster per shoot prior to veraison, and in order to intensify flavor, these large-clustered varieties require trimming off the wings and the lower third of the clusters as well.

WINEMAKER'S COMMENTS

Strawberry and pastry aromas are integrated with notes of baking spice and fennel root. Light and inviting on the palate, with a bit of old-world chalkiness on the finish.

—Steve Peck, red winemaker

FOOD PAIRINGS

A very adaptable wine for food pairing. Complements anything from an onion tart to grilled lamb, spicy crab cakes or a savory vegetable stew.



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