

2017 J. LOHR ESTATES

LOS OSOS

MERLOT

“The 2017 J. Lohr Estates Los Osos Merlot is medium-dark in color with a mature red hue. Varietal aromas of black plum and violet meld with a barrel signature of hazelnut and brown baking spices, while the generous fraction of Malbec in the blend accentuates bright fruit tones and contributes a note of hibiscus flower. Firm tannins and lively acidity cascade to a lengthy red-fruit finish.”

—Steve Peck, director of winemaking

VINTAGE

2017 brought a return of generous rainfall to our vineyards following an unprecedented 5-year period of drought throughout California. Budbreak occurred in the first week of April, followed by the “grand-growth” period and bloom in the middle of May. Crop set for merlot was better than average, with yields approaching 5 tons per acre for the season. Early September brought temperatures as high as 115 degrees on the California coast. We remained patient as brix levels spiked following this unprecedented heat wave, and left the crop to ripen on the vine until we began harvesting during the last days of September. The fruit came in with higher levels of flavor ripeness than we had seen since the great string of vintages from ‘12 to ‘14. Our house style incorporates a full 16% Malbec in the 2017 Los Osos Merlot bottling, and captures vibrant red-fruit characters with notes of violet and hibiscus flower in the blend.

VINEYARDS

Traditionally, we harvest our estate-grown Merlot grapes across a range of sugar ripeness. The early picks usually capture the classic varietal definition of Merlot, while the fruit harvested later adds depth and intensity to the wine. Clone and rootstock combinations, along with variations in soil, add complexity to our Los Osos Merlot, as does the introduction of Italian clones of Merlot. We grow our Merlot grapes in the moderately cool El Pomar district of Paso Robles, which is generally acknowledged to be the ideal area for this variety in the Paso Robles AVA. Planted on Nacimiento-Los Osos, Arbuckle-San Ysidro, and Arbuckle-Positas complex soils, these well-drained but relatively poor soils limit vine vigor and support wine quality.

FOOD PAIRINGS

Delicious with summer grilled sausages or herb-roasted chicken.



COMPOSITION BLEND

82% Merlot 16% Malbec
2% Cabernet Sauvignon

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

CELLARING

Showing the most fruit upon release, with the potential to improve over the next five years.

HARVEST DATES

Harvested over a one-week period beginning September 29th, 2017

BRIX AT HARVEST

25.5° Brix avg, total acidity 0.40 g/100 ml, pH 3.80

VINIFICATION

Fermentation: Whole-berry fermentation in stainless steel tanks

Malolactic: 100% malolactic

Maturation: 12 months in barrel with 18% new oak

Barrel type: American oak from Missouri forests, primarily light and medium-long toast with toasted heads

BOTTLING CHEMISTRIES

pH: 3.65

Total Acidity: 0.62 g/100ml

Alcohol: 13.76% by volume

Residual Sugar: 0.18 g/100ml

WINE LIST DESCRIPTION

A generous fraction of Malbec in this Merlot blend accentuates red fruit and violet notes.

HOW DID LOS OSOS GET ITS NAME?

This wine is named after the slightly heavier Los Osos Series soils in Paso Robles, which have proven to be the perfect home for growing lush and flavorful Merlot.