



J. LOHR

VINEYARDS & WINES

2018 J. LOHR *GESTURE* VIOGNIER PASO ROBLES

TECHNICAL NOTES

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

COMPOSITION: *100% Viognier*

HARVEST DATES: *September 21 and
October 2, 2018*

HARVEST PROCESS: *Hand harvested in the early
morning and whole cluster pressed to taste*

HARVEST CHEMISTRIES: *Brix 26.0° avg, total
acidity 0.50 g/100ml, pH 3.61*

VINIFICATION:

YEAST: *Rhone 4600 and Frootzen*

FERMENTATION: *In barrel, puncheon, and poly
tank for an average of 21 days*

MATURATION: *In neutral acacia barrels and
puncheons, and poly tank for 7 months*

BOTTLING CHEMISTRIES:

PH: *3.36*

TOTAL ACIDITY: *0.70 g/100ml*

ALCOHOL: *14.5% by volume*

RES. SUGAR: *0.18 g/100ml*

CELLARING: *Enjoyable now and will age well
through 2022.*

CASES PRODUCED: *357 cases*

VINTAGE

The early days of the 2018 vintage in western Paso Robles were moderate compared with recent vintages. Given that the soils hold water very well, minimal irrigation was applied during most of the 2018 growing season, until the heat in early September arrived. We have many subtle differences in the two sites where Viognier is grown at Gean, with Block 5 in the southern part of the ranch bringing citrus and strong floral notes on the heavier clay soils, while Block 14 to the north provides fruit with aromas of linalool, lychee and Asian spice on its gravelly, weathered sandstone. Harvest began with Block 5 on September 21st and finished with Block 14 on October 2nd. Maturity, which is so important for this varietal, was reached at 26.0° Brix while retaining excellent acidity. The 2018 *Gesture* Viognier is a blend of both blocks, each contributing their own individuality into the final wine.

VINEYARD

The grapes for the *Gesture* Viognier are sourced from our Gean Vineyard in the Adelaida District of western Paso Robles. Planted in 2010, it is the western-most vineyard in the Paso Robles AVA. With a climate nearly identical to that of the Northern Rhône, combined with well-drained soils of calcareous shale and weathered sandstone, the terroir of this vineyard is a perfect match for growing Viognier. The warm days with southern and western exposures on this hillside vineyard help to naturally develop ripe, lush flavors, while the cool nights allow for hangtime, giving the wines power and depth.

WINEMAKER'S COMMENTS

Pale yellow in color, the 2018 J. Lohr Gesture Viognier offers aromas of gardenia, honeysuckle, white peach, and Meyer lemon. These aromas are complemented by the rich, balanced palate of lemon custard, nectarine, ripe orange, and a long, textured finish.

—Kristen Barnhisel, winemaker, white wines



FOOD PAIRINGS

Chicken curry with apricots, seared scallops, dukkah, or soft and semisoft cheeses.

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SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

JLOHR.COM