

“The 2019 J. Lohr Tower Road Petite Sirah is bright and energetic, with aromas of cranberry and olallieberry and subtle floral accents. Delightful, with tart red and blue fruit on the palate, followed by exquisite length, concentration, and structure.”

- Brenden Wood
RED WINEMAKER

2019 J. LOHR TOWER ROAD PETITE SIRAH Paso Robles

J. LOHR VINEYARD SERIES

VINEYARDS

In the vineyards surrounding Tower Road, in the Estrella District of Paso Robles, our Petite Sirah thrives on the well-drained yet heavier clay soils of the area. The rarity of autumn rains in Paso Robles allows this tight-clustered variety to reach full maturity almost every year. Our ripening program requires that we apply netting to the vines in August to assure that birds don't overfeed on this especially flavorful grape before harvest.

VINTAGE

Preseason rainfall was higher than normal in 2019. Total degree growing days were comparable to the past several vintages. We normally see slightly later budbreak in wet years, as was the case in 2019. This delays the phenological stages for the entire vintage, including bloom, veraison, and harvest, which worked to our advantage in 2019. A large canopy developed during the spring, providing shading and relief for the sun-sensitive Petite Sirah grapes through the late summer heat spikes. We harvested Petite Sirah in mid-October with good uniform ripeness and unprecedented levels of anthocyanin pigments in the young wines. We employed Grenache Noir in the blending stage, as it intensifies the beautiful red fruit aromas and gives length to the mid-palate. We also added 1% each of Grenache Blanc, Roussanne, and Viognier, which lend subtle floral notes.

HARVEST

DATES
Oct. 16 - 17, 2019
for Petite Sirah

PROCESS
Hand-harvested into half-ton bins and gondolas

CHEMISTRIES
Brix 28.7°
TA 0.40 g/100ml
pH 3.58

COMPOSITION

94% Petite Sirah, 3% Grenache Noir, 1% Grenache Blanc, 1% Roussanne, 1% Viognier

VINIFICATION

YEAST
Laffort Zymaflore Xpure

FERMENTATION
Destemmed, whole berry fermentation

TEMPERATURE
Moderate temperatures to reduce seed tannin extraction

MACERATION
2-day cold soak with a short 4-day fermentation prior to drain and press

MALOLACTIC
100% malolactic in barrels

MATURATION

TIME IN BARREL
18 months

BARREL TYPE
225-liter French oak Burgundy export barrels, 43% new

COOPERS
Vallaurine and Marcel Cadet

BOTTLING

ACIDITY
pH 3.61
TA 0.60 g/100ml

ALCOHOL
14.9% by volume

RESIDUAL SUGAR
0.07 g/100ml (dry)

PRODUCTION
2,000 six-bottle cases

CELLARING

This dense wine opens up early with a splash-decant, and should develop in the bottle for up to 8 years.

WINE LIST DESCRIPTION

Bright and energetic aromas of cranberry and olallieberry.

FOOD PAIRINGS

Delicious with cast iron skillet Kurobuta pork chops and scalloped potatoes.

