

“The 2019 Home Ranch Petit Verdot displays abundant aromas of ripe plum, blueberry, and violet, with subtle cedar and anise notes from the French oak aging. Brambly and bright upon entry, the tannin structure is refined and polished, with lasting blackberry and black cherry flavors that linger on the finish.”

- Brenden Wood
WINEMAKER, RED WINE

2019 J. LOHR HOME RANCH PETIT VERDOT

Paso Robles

J. LOHR VINEYARD SERIES

VINEYARD

Our Petit Verdot is grown on the J. Lohr Home Ranch in the warmer Region III Estrella District of Paso Robles. The block was planted to an east-west row orientation in 2008 with clone 400 on low-vigor 420A rootstock. The soils are coarse, loamy Arbuckle-San Ysidro complex. Our program involves pinching clusters from young shoots in early spring, followed by dropping to one cluster per shoot prior to veraison to prevent overcropping. This protocol favors good canopy development and allows sunlight to envelope every berry on every cluster, resulting in exceptional color and flavor development in the fruit.

VINTAGE

The 2019 vintage benefited from above-average pre-season rainfall. This left us with a full soil-moisture profile as the vines woke from dormancy in April. Summer temperatures rose to normal for the region, with enough daytime heat to ripen the fruit, followed by cold nighttime temperatures which preserved flavors and acidity. Known as the “bookend” variety, the picking of late-maturing Petit Verdot signals to the winemaking team that another harvest season has come to an end. We harvested the grapes on November 5th, 2019, which gave the fruit ample time to develop expressive dark berry and floral aromas with focused yet soft tannins.



HARVEST

DATES
November 5th, 2019

PROCESS
Select harvest machine
picked and sorted

CHEMISTRIES
Brix 30.1°
TA 0.53 g/100ml
pH 3.55

COMPOSITION

100% Petit Verdot

VINIFICATION

YEAST
Lallemand Uvaferm 43

FERMENTATION
Fermented in a 12-ton
open-top tank; twice-daily
punchdowns

TEMPERATURE
Peak fermentation at 85°F

MACERATION
Three day cold soak
followed by three day
maceration

MALOLACTIC
Viniflora CH-16

MATURATION

TIME IN BARREL
18 months

BARREL TYPE
Bordeaux Export French
Oak barrels, 15% new
wood

COOPERS
Dargaud et Jaegle, wa-
ter-bent medium toast

BOTTLING

ACIDITY
pH 3.69
TA 0.58 g/100ml

ALCOHOL
15.2 % by volume

RESIDUAL SUGAR
0.05 g/100ml (dry)

PRODUCTION
252 twelve-bottle cases

CELLARING

It will age gracefully as a single varietal for over a decade.

FOOD PAIRINGS

Serve with rib eye steak, vegetable stew, or to end the meal alongside manchego cheese, marcona almonds, and dried fruit.

