

2020 J. LOHR ESTATES

SOUTH RIDGE

SYRAH

“The 2020 J. Lohr South Ridge Syrah displays varietal aromas of black cherry and fresh blueberry, accented by black tea, bergamot, and lilac. The juicy yet spicy structure of this Northern Rhône cultivar is lengthened and lifted by the inclusion of Grenache and Viognier.”

—Brenden Wood, red winemaker & Steve Peck, vice president of winemaking

VINTAGE

Overall, precipitation for the 2020 season in Paso Robles was on par with its 25-year historical average. Springtime enjoyed temperate daytime temperatures which allowed vines to have good flower bloom and canopy growth. Fruit set was modest, after two previous years with above average crop loads. The healthy canopies allowed the vines to withstand late summer heatwaves with little desiccation.

VINEYARDS

The J. Lohr Estates South Ridge Syrah is grown on a combination of lime-laden and gravelly soils, which rein in Syrah's rangy growth potential. Twenty percent of this fruit was grown in the Adelaida District, which infuses the blend with aromatic white pepper and sandalwood notes. Thirty-five percent is from blocks in the the warmer Estrella District, where Syrah flavors trend toward black cherry and black tea leaf. The balance is from our high-elevation Beck Vineyard in the Creston District sub-AVA, contributing exceptionally dark color and blue fruit notes.

FOOD PAIRINGS

Pair with a slow-roasted pork shoulder and herbed potatoes. For simple, casual fare, try a classic BLT.

COMPOSITION BLEND

92% Syrah 5% Grenache Noir
3% Viognier

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

HARVEST DATES

Harvest began September 10th in the warmer Estrella District, with our latest ripening blocks in the Adelaida District being picked at the end of October.

BRIX AT HARVEST

Average of 26.9° Brix

CELLARING

Enjoy now for its fresh berry character; with proper cellaring, will improve through 2026.

VINIFICATION

Fermentation: Fermented in 20-ton stainless steel fermenters

Malolactic: 100% malolactic

Maturation: 12 months in oak barrels and puncheons

Barrel type: 7% new barrels and puncheons from American and French origin

BOTTLING CHEMISTRIES

pH: 3.66

Total Acidity: 0.61 g/100ml

Alcohol: 13.9% by volume

Residual Sugar: 0.07 g/100ml (dry)

WINE LIST DESCRIPTION

Spicy Syrah with notes of blueberry, lilac, and floral notes on the finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable logo on the South Ridge back label attests that at least 85% of the grapes were grown on a certified sustainable vineyard and that the wine was produced in a certified sustainable winery.

