

“The 2020 J. Lohr Tower Road Petite Sirah is bright and energetic with aromas of cranberry and olallieberry accented by subtle floral notes. Displays tart red and blue fruit on the palate, followed by exquisite length and concentration on the long finish.”

- Brenden Wood  
RED WINEMAKER

# 2020 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 vines thrive 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. Intense summer sun and very warm daytime temperatures in Paso Robles are balanced by the gentle afternoon breezes that creep in from the Monterey Bay to the north and from the Templeton Gap to the west. These winds cool the area by as much as fifty degrees by early morning, preserving the acidity and bright fruit character of our Petite Sirah.

### 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, healthy canopy growth, and modest fruit set (after two previous years of above average crop loads). Late August and September saw record heat waves; fortunately, the protective canopies and moderate fruit load allowed the vines to withstand the heat with little desiccation. We started hand-harvesting Petite Sirah on September 25th, 2020. In the final blend, we added 8% Malbec which provides red fruit notes and a plush mid-palate. Inclusion of the white Rhône varieties Grenache Blanc and Viognier bring nuanced floral aromatics and length to the finish.

### HARVEST

**DATES**  
September 25th, 2020 for  
Petite Sirah

**PROCESS**  
Hand-harvested into half-  
ton bins and gondolas

**CHEMISTRIES**  
Brix 27.5°  
TA 0.48 g/100ml  
pH 3.62

### COMPOSITION

90% Petite Sirah, 8% Malbec,  
1% Grenache Blanc, 1%  
Viognier

### VINIFICATION

**YEAST**  
Lallemand ICV D80 isolate  
from the Rhone valley

**FERMENTATION**  
Destemmed, whole berry  
fermentation

**TEMPERATURE**  
Moderate temperature with  
peak of 85 degrees to reduce  
seed tannin extraction

**MACERATION**  
2-day cold soak with a  
short, 3-day fermentation  
prior to drain and press

**MALOLACTIC**  
100% malolactic in barrels

### MATURATION

**TIME IN BARREL**  
18 months barrel age

**BARREL TYPE**  
225-liter French oak  
Burgundy export barrels,  
50% new

**COOPERS**  
Dargaud et Jaegle, Vallau-  
rine and Marcel Cadet

### BOTTLING

**ACIDITY**  
pH 3.60  
TA 0.64 g/100ml

**ALCOHOL**  
14.9% by volume

**RESIDUAL SUGAR**  
0.14 g/100ml (dry)

**PRODUCTION**  
3,423 six-bottle cases

### CELLARING

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

### WINE LIST DESCRIPTION

Bright and energetic  
aromas and flavors of  
cranberry and olallieberry.

### FOOD PAIRINGS

Try with cast iron skillet  
Kurobuta pork chops and  
scaloped potatoes.

