

“The aromatic style of this 2020 J. Lohr Gean Vineyard Grenache Rosé is best described as guava and passionfruit overlaid on a palate of wild strawberry and Asian pear. Look through the beautiful pale pink color as you enjoy the crisp texture with notes of vibrant fruit flavors that persist between every sip.”

- Brenden Wood
WINEMAKER, RED WINE

2020 J. LOHR GEAN VINEYARD GRENACHE ROSÉ

Paso Robles

J. LOHR VINEYARD SERIES

VINEYARD

This Grenache rosé was grown at the J. Lohr Gean Ranch, which is the westernmost vineyard planting in the Paso Robles AVA. These vines were planted in 2009 and are located in the Adelaida District, which is bordered by dense oak forest to the east, with the Las Tablas Creek situated across the road to the west. The soils are a mix of calcareous shale and clay on steep slopes. Grenache clones 362 and 523 are farmed expressly to produce this aromatic Rosé with the balance and intensity demanded for our Vineyard Series wines.

VINTAGE

Our J. Lohr Gean Ranch received 20 inches of preseason rainfall in 2020, providing ample moisture to start the growing season. The Grenache was pruned the first week of April and budbreak occurred just a week or so later on April 18th. Summer heat spikes in August and early September had little effect on the Grenache vines, as cold nighttime temperatures protected the fresh varietal flavors and brisk acidity. The vineyard required just two irrigations for the year, sustaining the vines until the fruit was harvested on a chilly morning on the 21st of September.



HARVEST

DATE
September 21, 2020

PROCESS
Hand harvested into half-ton bins

CHEMISTRIES
*Brix 23.7°
TA 0.64 g/100ml
pH 3.31*

COMPOSITION

100% Grenache

VINIFICATION

YEAST
Zymaflore X16

FERMENTATION
A slow 60-day fermentation in stainless steel tank

TEMPERATURE
Peak fermentation at 60°F

MACERATION
The grapes were destemmed and held on skins for 3 days.

MATURATION

TIME IN BARREL
5 months

BARREL TYPE
Small stainless tanks and barrels on light lees

BOTTLING

ACIDITY
*pH 3.32
TA 0.54 g/100ml*

ALCOHOL
13.5 % by volume

RESIDUAL SUGAR
0.37 g/100ml (off-dry)

PRODUCTION
150 cases

CELLARING

The vibrant Grenache fruit signature of this rosé shows best in the first year.

FOOD PAIRINGS

Perfect with cured meats along with crusty bread, or a salad of kale, snap peas, and quinoa.

