



“The 2022 J. Lohr Gesture Mourvèdre interfuses delicate strawberry and cherry aromas with distinctly herbal coastal chaparral notes. On the palate, peppery spice and wild sage meet finely tuned tannins and a plump, red berry finish.”

—Brenden Wood, red winemaker and Steve Peck, VP Winemaking

2022 J. LOHR *GESTURE* MOURVÈDRE

PASO ROBLES ADELAIDA DISTRICT

VINEYARD & VINTAGE

The J. Lohr *Gesture* Mourvèdre comes from plantings at our J. Lohr Stairway Vineyard, located in the Adelaida District of Paso Robles. Slopes can be as much as a 50% to 75% grade at this ranch. Hiking up the vine rows requires caution when traversing the steep, step-like chalk rocks. This part of Paso Robles is an ancient uplifted sea bed so fossilized that seashells are often found in the ground - even though the vineyard is perched at 1,500 foot average elevation. Weather at Stairway is ideal for growing red Rhône varieties. The farming plan for Mourvèdre brings the crop to just one cluster per shoot prior to veraison in order to intensify flavor.

Paso Robles experienced a dry winter in 2022. Overall, rainfall for the vintage was only 65% of the 25-year historical average in the region. Weather was quite cool during budbreak in the month of April, with a few nights briefly dipping below freezing. However, plenty of warm, sunny days followed from spring through completion of veraison in early August. An unprecedented 10-day heat wave occurred in early September that accelerated berry ripeness and Brix accumulation. Thankfully, unusually cool, cloudy weather and a little bit of drizzle came in September, bringing relief to parched grapevines. Mourvèdre clusters were hand-picked on October 4th. The fruit was immediately destemmed and sorted into a small 10-ton open-top tank where it was cold soaked for five days prior to fermentation.

TECHNICAL NOTES

APPELLATION: Paso Robles AVA, San Luis Obispo County, CA

COMPOSITION: 98% Mourvèdre, 2% Syrah

MATURATION: 15 months in puncheons

CHEMISTRIES: 28.1 Brix, 3.53 pH, 0.48 g/100ml TA

PRODUCTION: 295 Cases

FOOD PAIRING & CELLARING

Excellent with many of the specialties of southwestern France and Catalonia, such as pork roast or a platter of prosciutto tapas, Marcona almonds, fresh figs, and aged cheeses.



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