



*“The 2023 J. Lohr Gesture Mourvèdre combines 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

## 2023 J. LOHR *GESTURE* MOURVÈDRE

PASO ROBLES ADELAIDA DISTRICT

### VINEYARD & VINTAGE

This Mourvèdre was meticulously farmed by vineyard manager Will Roddick and his team on the craggy slopes of our J. Lohr Stairway Vineyard in Paso Robles’ Adelaida District. The grades can be as much as 50% to 75% at this ranch, requiring caution when traversing the steep, step-like chalk rocks. This part of Paso Robles is an ancient uplifted seabed so fossilized that seashells are often found in the ground - even though the vineyard is perched at 1,500 foot average elevation. Weather at the J. Lohr Stairway Vineyard is ideal for growing red Rhône varieties, especially Mourvèdre. Daytime high temperatures are moderate at this site due to early afternoon breezes from the nearby Pacific coast, just 13 miles away. The farming plan for Mourvèdre brings the crop to just one cluster per shoot prior to veraison, and in order to intensify flavor, this large-clustered variety requires trimming the hanging fruit’s “wings” and “shoulders” off, as well.

Paso Robles experienced record winter rainfall from December 2022 to March 2023. Rain totals were nearly double the 30-year average, recharging the parched soil profiles after two years of drought-like conditions. Colder weather persisted through much of the growing season, with cloudy skies prevailing until the end of June. Veraison occurred during the second and third weeks of August, about two weeks behind schedule. Thankfully, October and November saw near-perfect warm weather, allowing us to wait to pick fruit with optimal flavor and anthocyanin development. Clusters were hand-picked on November 3rd. The fruit was immediately destemmed and sorted into a small 12-ton open-top tank where it was cold soaked for two days prior to fermentation.

### TECHNICAL NOTES

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

**COMPOSITION:** 100% Mourvèdre

**MATURATION:** 15 months in 2nd-fill and older French oak puncheons

**CHEMISTRIES:** pH: 3.56 • TA: 0.62 • Alc: 15.9% • RS: 0.06% (dry)

**PRODUCTION:** 334 cases

### FOOD PAIRING & CELLARING

This wine is 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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