

2023 J. LOHR ESTATES

LOS OSOS

MERLOT

“Varietal aromas of plum, currant, and violet are elevated by a light barrel signature of baking spices and toasted pastry. The addition of Malbec contributes notes of pomegranate while Cabernet Franc adds layers of cocoa and peppery spice. The mouth-watering palate transitions to a lingering black cherry finish.”

—Brenden Wood, red winemaker & Steve Peck, vp winemaking

VINEYARDS

We grow our Merlot grapes in the moderately cool El Pomar District, which is generally acknowledged to be the ideal area for this variety in the Paso Robles AVA. Planted on Nacimiento-Los Osos, Arbuckle-San Ysidro, and Arbuckle-Positas complex soils, these well-drained but relatively poor soils limit vine vigor and support wine quality. These variations in soil add complexity to our Los Osos Merlot, as does the different clone and rootstock combinations - including Italian clones of Merlot.

VINTAGE

Paso Robles experienced record winter rainfall from December 2022 to March 2023, recharging the parched soil profiles after two years of drought-like conditions. Colder weather persisted through much of the growing season, with veraison occurring during mid-August, about two weeks behind schedule. Thankfully, near-perfect warm weather in October and November allowed us to wait until late autumn to pick fruit with optimal flavor and anthocyanin development. We finally commenced our first Merlot pick on October 6th which captured fresh plum and bright raspberry flavors. Our last picks of Merlot occurred nearly a month later, adding depth of flavor and color to the blend. Generous additions of Malbec and Cabernet Franc brought juiciness and aromatic sophistication, respectively.

FOOD PAIRINGS

This versatile wine pairs well with grilled sausage and vegetable shish kebabs or creamy spinach and tomato tortellini.

COMPOSITION BLEND

81% Merlot 5% Cabernet Franc
14% Malbec

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

HARVEST DATES

Harvested from October 6th to
November 2nd, 2023

BRIX AT HARVEST

24.7° Brix avg

CELLARING

Bright fruit flavors with supple tannins upon release,
but will evolve pleasingly over the next 5 to 7 years.

VINIFICATION

Fermentation: Whole-berry fermentation in stainless steel tanks

Malolactic: 100% malolactic

Maturation: 12 months in barrel, 15% new oak

Barrel Type: American oak, primarily medium and medium-plus toast with toasted heads

BOTTLING CHEMISTRIES

pH: 3.57

Total Acidity: 0.61 g/100ml

Alcohol: 14.0% by volume

Residual Sugar: 0.21 g/100ml (dry)

WINE LIST DESCRIPTION

A juicy Merlot blended with Malbec and Cabernet Franc.

CERTIFIED SUSTAINABLE

The Certified California Sustainable logo on the Los Osos 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.

