

2023 J. LOHR ESTATES

SOUTH RIDGE

SYRAH

“Fresh-baked cherry pie aromas are accented by violet, white pepper, and holiday spice notes. The juicy yet spicy structure of this northern Rhône cultivar is lifted and lengthened by the inclusion of Mourvèdre and Viognier in the blend.”

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

VINEYARDS

The J. Lohr Estates South Ridge Syrah is grown on a combination of lime-laden and gravelly soils. Vines from our two estate ranches in the cooler Adelaida District typically infuse the blend with fresh blackberry flavors, aromatic white pepper, and sandalwood notes. Our plantings in the warmer Paso Robles Estrella District trend toward black cherry and black tea leaf flavors. The balance from our high elevation vineyard in the Creston District sub-AVA brings exceptionally dark color, intense concentration, and blue fruit notes.

VINTAGE

Paso Robles experienced record winter rainfall from December 2022 to March 2023, 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 later than normal. We experienced near perfect warm weather through October and November, allowing us wait until late autumn for optimal flavor and anthocyanin development. The first pick of Syrah was on September 20th from our Paso Robles Estrella District ranch. Harvest continued well into October, with our final picks coming from the Creston District a month later. A portion of the Syrah was co-fermented with Viognier, adding pretty floral aromatics and viscosity on the palate. The blend also features 3% Mourvèdre, which enhances Syrah's signature peppery spice.

FOOD PAIRINGS

Try with spicy chicken fajitas or oven-baked baby back ribs.

COMPOSITION BLEND

88% Syrah 3% Mourvèdre

9% Viognier

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

HARVEST DATES

September 20th to October 19th

BRIX AT HARVEST

Average of 25.7° Brix, 0.51 g/100ml Total Acidity, 3.58 pH

CELLARING

Nuanced with vibrant fruit upon release; will soften and develop additional complexity with proper cellaring for 10 years or more.

VINIFICATION

Fermentation: 12-ton and 20-ton stainless steel tanks

Malolactic: 100% malolactic

Maturation: 12 months in American oak barrels and French oak puncheons

BOTTLING CHEMISTRIES

pH: 3.66

Alcohol: 14.5% by volume

Total Acidity: 0.60 g/100ml

Residual Sugar: 0.06 g/100ml (dry)

WINE LIST DESCRIPTION

Very food versatile. A spicy Syrah loaded with cherry and blueberry flavors, with a floral touch on the finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable logo on the South Ridge 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.

