

“Displays grapefruit and wild strawberry aromas with accents of Asian pear, guava, and Crenshaw melon. The palate is crisp yet succulent, with tangelo and strawberry hard candy flavors that transition to a refreshing finish.”

- Brenden Wood
RED WINEMAKER



2023 J. LOHR STAIRWAY VINEYARD GRENACHE ROSÉ Paso Robles Adelaida District

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The J. Lohr Stairway Vineyard is located in the Adelaida District sub-AVA of Paso Robles. Slopes can be as much as 50% at this ranch. Hiking up the vine rows is leg-burning and requires 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. Daytime high temperatures are moderated by early afternoon breezes from the nearby Pacific Ocean, just 13 miles away. Planted in 2018 and 2019, just 4 acres of Grenache vines are dedicated to growing highly aromatic, luxury tier, Provence-style rosé.

VINTAGE

Paso Robles experienced record winter rainfall as multiple atmospheric rivers advanced across the west coast from December 2022 through March 2023. Rain totals for the season were nearly double the 30-year average and helped to established cover crops in our sustainably farmed vineyards to prevent erosion and draw precipitation back into the soil. A remarkable “superbloom” of colorful native flowers could be spotted through springtime on the central coast in response to the nourishing downpours. Cool weather persisted through much of the growing season. This slowed vine and cluster development until mid-July, when warm weather finally emerged. Veraison occurred during the second and third weeks of August, about two weeks behind schedule. Near perfect warm weather continued through October and November, allowing us to wait until the last days of autumn for optimal ripeness and flavor development. We hand-picked this Grenache in two passes, on October 3rd and 16th. The lots were crushed and held in tank on the skins for 15 hours prior to pressing to develop the wine’s vibrant pink hue.

HARVEST

DATES
October 3rd & 16th, 2023

PROCESS
Hand-harvested at daybreak into half-ton bins containing dry ice to prevent oxidation

CHEMISTRIES
Brix 21.8°
TA 0.70 g/100ml
pH 3.16

COMPOSITION

100% Grenache Noir

VINIFICATION

YEAST
Zymaflore X16 - a strain known for fruity ester aromas

FERMENTATION
A slow fermentation for 3 weeks

TEMPERATURE
Peak of 60° Fahrenheit

MACERATION
The grapes were de-stemmed, crushed, and held on skins for 15 hours prior to pressing.

MATURATION

TIME IN BARREL
3 months in small stainless steel barrels

MALOLACTIC
No malolactic fermentation to keep palate crisp and bright

BOTTLING

ACIDITY
pH 3.14
TA 0.65 g/100mL

ALCOHOL
13.5% by volume
RESIDUAL SUGAR
0.12 g/100mL

PRODUCTION
861 cases

CELLARING

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

FOOD PAIRINGS

The ultimate sipper for afternoon get-togethers. Serve cold with fresh fruit, quiche, and a charcuterie spread.

