

“Bright olallieberry and roasted hazelnut aromas are enhanced by delicate floral and peppery notes from the addition of Grenache Noir and Roussanne. On the palate, loads of black fruit layer with cocoa and cappuccino flavors, culminating in a long, concentrated finish.”

- **Brenden Wood**
RED WINEMAKER

2023 J. LOHR TOWER ROAD PETITE SIRAH Paso Robles

J. LOHR VINEYARD SERIES

VINEYARDS

In the vineyards surrounding Tower Road, in the Paso Robles Estrella District appellation, our Petite Sirah thrives on the well-drained yet heavier clay soils of the area. The rarity of autumn rains in Paso Robles allows this tight-clustered variety to reach full maturity without the risk of bunch-rot that exists in wetter regions of the state. Our ripening program requires that we apply netting to the vines in August to assure that birds don't overfeed on this especially flavorful grape before harvest. Very warm summer daytime temperatures in Paso Robles are balanced by the gentle evening breezes that creep in from the Monterey Bay to the north and from the Templeton Gap to the west. These winds cool the region by as much as fifty degrees by early morning - preserving Petite Sirah's natural acidity and bright, spicy fruit character.

VINTAGE

Paso Robles experienced record winter rainfall from December 2022 to March 2023. Rain totals for the season 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. Veraison occurred during the second and third weeks of August, about two weeks behind schedule. Thankfully, near perfect warm weather in the fall allowed us to wait until late autumn to pick fruit with pristine quality and optimal maturity. We began handpicking Petite Sirah on October 10th, 2023. For this vintage, we added 2% Grenache Noir to the blend, contributing nuanced floral aromatics; a small, 1% addition of Roussanne brought viscosity and length to the palate.

HARVEST

DATES
October 10th &
November 3rd, 2023

PROCESS
Hand-harvested into
half-ton bins

CHEMISTRIES
Brix 28.5°
TA 0.55 g/100ml
pH 3.53

COMPOSITION

97% Petite Sirah,
2% Grenache Noir,
1% Roussanne

VINIFICATION

YEAST
Zymaflore Xpure

FERMENTATION
Destemmed, whole
berry fermentation

TEMPERATURE
Moderate 82°F
fermentation

MACERATION
2-day cold soak followed
by 4-day fermentation
before pressing

MALOLACTIC
100% malolactic in barrels

MATURATION

TIME IN BARREL
18 months

BARREL TYPE
225-liter French oak
Burgundy export,
38% new

COOPERS
Dargaud et Jaeglé and
Vallaurine

BOTTLING

ACIDITY
pH 3.51
TA 0.63 g/100ml

ALCOHOL
15.5% by volume

RESIDUAL SUGAR
0.077 g/100ml (dry)
PRODUCTION
5,504 6-bottle cases

CELLARING

This dense wine opens up early with a splash-decant. Should develop with proper cellaring for up to 8 years.

WINE LIST DESCRIPTION

Classic Petite Sirah blackberry pie aromas with a supple, spicy mouthfeel.

FOOD PAIRINGS

Try with cast-iron skillet Kurobuta pork chops and scalloped potatoes.

