

“Displays abundant aromas of ripe plum, blueberry, and violet, with subtle cedar and anise notes from 15 months of aging in French oak barrels. Brambly and bright on entry, the tannin structure is refined and polished, with lasting blackberry and black cherry flavors that linger on the finish.”

- **Brenden Wood**
RED WINEMAKER

2021 J. LOHR HOME RANCH PETIT VERDOT Paso Robles

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

This Petit Verdot was grown on the J. Lohr Home Ranch in the warmer Region III Paso Robles Estrella District. The block was planted to an east-west row orientation in 2008 with clone 400 on low-vigor 420A rootstock. The soils are coarse, loamy Ar buckle-San Ysidro complex. A highly fruitful variety, Petit Verdot is prone to overcropping, requiring extensive fruit thinning to achieve luxury wine quality. Our program involves pinching clusters from young shoots in early spring, followed by dropping to one cluster per shoot prior to veraison. This protocol favors good canopy development and allows sunlight to envelope every berry on every cluster, resulting in exceptional color and flavor development in the fruit.

VINTAGE

The 2021 vintage in Paso Robles, and most of California, delivered unparalleled quality. Despite generous January rainfall, the following winter and spring months were extremely dry. The dry conditions led to small but concentrated berries, typical of drought years in Paso Robles. However, the consistent mild daytime temperatures and cool nights allowed for patience in harvesting grapes at optimal ripeness. As a result, the extractable anthocyanin content from red grapes in Paso Robles reached an all-time high in 2021, producing wines that surpassed the color density levels of acclaimed vintages like 2007, 2013, and 2019. Known as the “bookend” variety, the picking of late-maturing Petit Verdot signals that another harvest is winding-down. We hand-harvested this Petit Verdot on the Home Ranch on October 26th, 2021.

HARVEST

DATES
October 26th, 2021

PROCESS
Hand-picked to 1/2 ton bins; sorted with Pellenc Selectiv

CHEMISTRIES
Brix 24.7°
TA 0.51g/100ml
pH 3.52

COMPOSITION

100% Petit Verdot

VINIFICATION

FERMENTATION
12-ton open-top tank with twice daily punchdowns

TEMPERATURE
85°F peak fermentation

MACERATION
2-day cold soak followed by a brief 4-day maceration to optimize color extraction with a soft tannin structure.

MALOLACTIC
100% ML+ in French oak barrels

MATURATION

TIME IN BARREL
15 months aging in French oak

BARREL TYPE
225-Liter Bordeaux Export, 22% new

COOPERS
Marcel Cadet,
François Frère

BOTTLING

ACIDITY
pH 3.49
TA 0.59 g/100ml

ALCOHOL
15.2% by volume

RESIDUAL SUGAR
0.04 g/100ml (dry)

PRODUCTION
370 cases

CELLARING

Petit Verdot is traditionally used to lend structure to Bordeaux blends; it will age gracefully as a single varietal for over a decade.

FOOD PAIRINGS

Serve with hearty beef and vegetable stew or end the meal with this finely-textured red alongside manchego cheese, marcona almonds, and dried fruit.

