

“Bursts with energy, boasting cranberry and olallieberry aromas, complemented by delicate floral notes from the addition of Grenache Blanc. Delightful red and blue fruit on the palate, leading to a finish of exquisite length, concentration, and well-balanced structure.”

- Brenden Wood  
RED WINEMAKER

# 2021 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, our Petite Sirah thrives on the well-drained yet heavier clay soils of the area. The rarity of harvesttime rains in Paso Robles allows this tight-clustered variety to reach full maturity almost every year. 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. Intense summer sun and very warm daytime temperatures in Paso Robles are balanced by the gentle afternoon breezes that creep in from the Monterey Bay to the north and from the Templeton Gap to the west. These winds cool the area by as much as fifty degrees by early morning, preserving the acidity and bright fruit character of our Petite Sirah.

## 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. We began hand-harvesting Petite Sirah on September 28th, 2021. This vintage we added 3% Grenache Blanc to the blend, bringing nuanced floral aromatics and length to the finish.

## HARVEST

**DATES**  
September 28th through  
October 4th for Petite Sirah

**PROCESS**  
Hand-harvested into half-ton bins and gondolas

**CHEMISTRIES**  
Brix 28.6°  
TA 0.59 g/100ml  
pH 3.52

## VINIFICATION

**YEAST**  
Lallemand ICV D80 isolate  
from the Rhone valley

**FERMENTATION**  
Destemmed, whole berry  
fermentation, light pump-overs 3 times daily

**TEMPERATURE**  
Moderate: peak temp at 85  
degrees to reduce seed tannin  
extraction

## MATURATION

**TIME IN BARREL**  
18 months barrel age

**BARREL TYPE**  
225-liter French oak  
Burgundy export barrels,  
32% new wood

**COOPERS**  
Dargaud et Jaegle, Vallaurine, and Marcel Cadet

## BOTTLING

**ACIDITY**  
pH 3.57  
TA 0.59 g/100ml

**ALCOHOL**  
14.9% by volume  
**RESIDUAL SUGAR**  
0.07 g/100ml (dry)

**PRODUCTION**  
7,427 6-bottle cases

## COMPOSITION

97% Petite Sirah,  
3% Grenache Blanc

## MACERATION

Pressed after 4 days on skins

## MALOLACTIC

100% malolactic in barrels

## CELLARING

This dense wine opens up early with a splash-decant, and should develop in the bottle for up to 8 years.

## WINE LIST

**DESCRIPTION**  
Blackberry pie aromas with a supple mouthfeel.

## FOOD PAIRINGS

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

