

“The overt aromatic style of this 2021 J. Lohr Gean Vineyard Grenache Rosé is best described as guava and passion fruit overlaid on a palate of wild strawberry and asian pear. Look through the beautiful pink color as you enjoy the crisp texture, with vibrant fruit flavors that persist between every sip.”

- Brenden Wood
RED WINEMAKER

2021 J. LOHR GEAN VINEYARD GRENACHE ROSÉ

Paso Robles Adelaida District

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The Grenache for this rosé was grown on the J. Lohr Gean Vineyard, which is the westernmost planting in the Paso Robles AVA. These vines were planted in 2009 and are located at a site in the Adelaida District which is bordered by dense oak forest to the east, with Las Tablas Creek situated across the road to the west. The soils are a mix of calcareous shale and clay on steep slopes. Grenache clones 362 and 523 are farmed sustainably throughout the season expressly to produce this single vineyard rosé.

VINTAGE

Paso Robles experienced generous preseason rainfall in January 2021, but an especially dry winter and spring followed. Though dry, the 2021 season saw moderate daytime temperatures with reliably cool nights and mornings. The 2021 growing degree days accumulation was well below average through veraison and harvest. The mild temperatures kept berries fresh and allowed us the luxury of patience to harvest grapes at optimal ripeness. Grenache Noir, grown exclusively for this rosé on our ranch in the Adelaida District, was hand-harvested the mornings of September 15th and 22nd. A long, cool fermentation over 30 days ensured retention of exotic tropical notes of guava, pineapple, and passion fruit. Mourvèdre (12%) was added to the blend, filling out the palate with ripe strawberry flavors.



HARVEST

DATES
September 15th and 22nd

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

CHEMISTRIES
*Brix 23.3°
TA 0.70 g/100ml
pH 3.18*

COMPOSITION

*88% Grenache Noir,
12% Mourvèdre*

CELLARING

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

VINIFICATION

YEAST
Zymaflore X16 - a strain known for fruity ester aromas

MACERATION
The grapes were destemmed and held on skins for 48 hours prior to pressing

FERMENTATION
A slow 30-day fermentation in stainless steel tank

FOOD PAIRINGS

A great companion to cured meats like salami, prosciutto, and Parma ham. Or a fresh salad of kale, snap peas, and quinoa.

MATURATION

TIME IN BARREL
5 months in small stainless tanks and barrels on light lees

MALOLACTIC
No malolactic fermentation to keep palate crisp and bright

BOTTLING

ACIDITY
*pH 3.28 PH
TA 0.57 g/100ml*

ALCOHOL
13.5% by volume

RESIDUAL SUGAR
0.05 g/100ml (dry)

PRODUCTION
150 cases

