



“Fragrant blackberry and blueberry aromas with touches of sandalwood, sage and brown sugar. Abundant dark berry fruit glides across the palate with nuanced tannins, cranberry, and a peppery kick on the finish.”

—Brenden Wood, red winemaker and Brett Vassar, assistant winemaker

2022 J. LOHR *GESTURE* SYRAH

PASO ROBLES ADELAIDA DISTRICT

VINEYARD & VINTAGE

The J. Lohr *Gesture* Syrah comes from plantings at our J. Lohr Stairway Vineyard located in the Adelaida District of western Paso Robles. This Syrah grows on soil series 113 which is described as Balcom-Calleguas complex, on 50% to 75% slopes. 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. Weather at Stairway is ideal for growing Syrah. Daytime high temperatures are moderate at this site due to early afternoon breezes from the nearby Pacific coast.

Paso Robles experienced a dry winter in 2022. Overall, rainfall for the vintage was only 65% of the 25-year historical average in the region. Weather was quite cool during budbreak in the month of April, with a few nights briefly dipping below freezing. However, plenty of warm, sunny days followed from spring through completion of veraison in early August. An unprecedented 10-day heat wave occurred in early September that accelerated berry ripeness and Brix accumulation. Thankfully, unusually cool, cloudy weather and a little bit of drizzle came in September, bringing relief to parched grapevines. This respite recharged vines for the final push into the last weeks of harvest. Hand-picked from the steep slopes of Stairway, the fruit was fermented 50% whole-cluster to infuse peppery spice on the aroma and finish.

TECHNICAL NOTES

APPELLATION: Paso Robles Adelaida District AVA, San Luis Obispo County, CA

COMPOSITION: 100% Syrah

MATURATION: 16 months barrel aging

CHEMISTRIES: pH: 3.59 • TA: 0.57 • Alc: 15.5% • RS: 0.05% (dry)

PRODUCTION: 260 cases

FOOD PAIRING & CELLARING

Mushroom and wine braised beef with windowpane potato chips. Displays lush fruit and spice in its youth but will also reward 8 to 10 years of patient, proper cellaring.



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