

“ Showcases complex varietal aromas of blue fruit, black cherry, graphite and violet. Plump fruit on the palate with sophisticated tannins. Lasting plum and blackberry flavors linger on the finish with spicy accents of cola and fennel. ”

- Brenden Wood  
RED WINEMAKER

# 2022 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 Estrella District of Paso Robles. 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 Arbuckle-San Ysidro complex. A highly fruitful variety, Petit Verdot requires 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

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. Known as the “bookend” variety, the picking of late-maturing Petit Verdot signals that another harvest is winding-down. We harvested this Petit Verdot on October 20th, 2022.

## HARVEST

**DATES**  
October 20th, 2022

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

**CHEMISTRIES**  
Brix 27.1°  
TA 0.49g/100ml  
pH 3.67

## COMPOSITION

100% Petit Verdot

## VINIFICATION

**FERMENTATION**  
Whole-berry fermentation in 12-ton open-top tank with punchdowns in morning and evening

**TEMPERATURE**  
80°F peak

**MACERATION**  
8-day maceration

**MALOLACTIC**  
100% malolactic

## MATURATION

**TIME IN BARREL**  
15 months aging

**BARREL TYPE**  
225-liter Bordeaux Export French oak, 13% new

**COOPERS**  
Marcel Cadet  
Water-Bent  
Medium-Toast

## BOTTLING

**ACIDITY**  
pH 3.60  
TA 0.63 g/100ml

**ALCOHOL**  
15.2% by volume

**RESIDUAL SUGAR**  
0.07 g/100ml (dry)

**PRODUCTION**  
339 Cases

## CELLARING

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

## FOOD PAIRINGS

Serve with hearty beef rib eye and vegetable stew or end the meal with this finely-textured red alongside Manchego cheese, Marcona almonds, and dried fruit.

