

“Irresistible brambly red fruit
and olallieberry aromas with
hibiscus and confectionary notes.
The palate is energetic and
concentrated with tart raspberry
and pomegranate seed flavors
upfront. Taut tannins give way to
salted dark chocolate and cherry
on the finish.”

- Brenden Wood
RED WINEMAKER

2022 J. LOHR SHOTWELL VINEYARD MALBEC

Paso Robles El Pomar District

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The J. Lohr Shotwell Vineyard is located in the El Pomar District of the Paso Robles AVA. The climate here is a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a quite cool location for late-ripening red varieties. This tightly spaced cordon-trained, spur-pruned planting of Malbec clone 596 is laid out with an 8' by 4' vine spacing, and was planted in 2015 on a north-facing slope of calcareous Linne-Calodo soil. The steep slope at this location required the row direction for planting to follow the grade of the hillside in order for our tractors to navigate the steep terrain.

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. We've coined the term "friendly blender" for our Paso Robles Malbec because its approachable, high-tone red fruit flavor and soft texture give it the ability to blend with and elevate the quality of so many other grape varietals. With this bottling, we are excited to let one of our favorite blocks of Malbec shine on its own. The J. Lohr Shotwell Vineyard Malbec has been aged in water-bent French oak barrels that have low oak aroma impact which allows full expression of varietal character from our stringently farmed vines.



HARVEST

DATES
September 12th, 2022

PROCESS
Destemmed and whole
-berry fermented

CHEMISTRIES
Brix 27.9°
TA 0.46 g/100ml
pH 3.63

COMPOSITION

100% Malbec

VINIFICATION

YEAST
Lallemand ICV-D80

FERMENTATION
Light pump-overs six
times per day

TEMPERATURE
Moderate 77°F peak

MACERATION
2-day cold soak followed
by 5-day fermentation

on skins to maintain soft
tannin structure

MALOLACTIC
100% ML fermentation

MATURATION

TIME IN BARREL
15 months in barrels

BARREL TYPE
225-Liter French oak
barrels; 25% new

COOPER
Marcel Cadet
Water-Bent,
Medium Toast

BOTTLING

ACIDITY
pH 3.59
TA 0.59 g/100ml

ALCOHOL
15.5% by volume

RESIDUAL SUGAR
0.08 g/100ml (dry)

PRODUCTION
240 Cases

CELLARING

Expressive vibrant fruit
within 5 years of the
vintage date, with the
capacity to hold 10 years.

FOOD PAIRINGS

Enjoy with steak fajitas
or charcuterie with
manchego cheese.

