

“The 2022 J. Lohr Tower Road Petite Sirah bursts with energy, boasting cranberry and olallieberry aromas, complemented by delicate floral notes from the addition of Grenache Blanc and Roussanne. Delightful red and blue fruit on the palate, leading to a finish of exquisite length, concentration, and well-balanced structure.”

- Brenden Wood  
RED WINEMAKER

# 2022 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. 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

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 began hand-harvesting Petite Sirah on September 8th, 2022. For this vintage, we added 3% Grenache Blanc to the blend which brings nuanced floral aromatics and length to the finish. A small 1% addition of Roussanne brings viscosity and length to the palate.

### HARVEST

**DATES**  
September 8th, 2022

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

**CHEMISTRIES**  
Brix 29.8°  
TA 0.74 g/100ml  
pH 3.42

### COMPOSITION

96% Petite Sirah,  
3% Grenache Blanc,  
1% Roussanne

### VINIFICATION

**YEAST**  
Lalvin ICV D80 isolate from the Rhône Valley.

**FERMENTATION**  
Destemmed, whole berry

**TEMPERATURE**  
Peak temp of 85 degrees to reduce seed tannin extraction

### MACERATION

Pressed after 8 days on skins

### MALOLACTIC

100% malolactic in barrels

### MATURATION

**TIME IN BARREL**  
18 months barrel age

**BARREL TYPE**  
225-liter French oak

**COOPERS**  
Burgundy export barrels, 41% new wood

Dargaud et Jaegle, Vallaurine, and Marcel Cadet

### BOTTLING

**ACIDITY**  
pH 3.61  
TA 0.59 g/100ml

**ALCOHOL**  
15.2% by volume

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

**PRODUCTION**  
2,924 6-bottle cases

### 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 pork chops and scalloped potatoes.

