

“ Showcases complex varietal aromas of blue fruit, black cherry, graphite, and violet. Displays 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

2023 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 Paso Robles Estrella District. The block was planted to an east-west row orientation in 2008 with P.V. clone 400 on low-vigor 420A rootstock. The soils are coarse, loamy Arbuckle-San Ysidro complex. A highly fruitful variety, Petit Verdot is prone to overcropping, requiring 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 record winter rainfall from December 2022 to March 2023. Rain totals for the season were nearly double the 30-year average, recharging the parched soil profiles after two years of drought-like conditions. Colder weather persisted through much of the growing season. Veraison occurred during the second and third weeks of August, about two weeks behind schedule. Thankfully, near perfect warm weather arrived October through November. This allowed us to wait until late autumn to pick fruit with pristine quality and optimal maturity. Known as a “bookend” variety, the picking of late-maturing Petit Verdot signals that another harvest is winding-down. We harvested this Petit Verdot on October 30th and 31st.

HARVEST

DATES
October 30 & 31, 2023

PROCESS
Two-thirds hand picked; one-third machine harvested

CHEMISTRIES
Brix 25.3°
TA 0.55g/100ml
pH 3.48

COMPOSITION

100% Petit Verdot

VINIFICATION

FERMENTATION
Two-thirds whole-berry fermentation; punch-down 3 to 6 times daily

TEMPERATURE
Moderate 82°F

MACERATION
7-day maceration

MALOLACTIC
100% Malolactic in French oak barrels

MATURATION

TIME IN BARREL
15 months aging in French oak cooperage

BARREL TYPE
225-Liter Bordeaux Export French Oak; water-bemt. medium toast; 13% new

COOPER
Marcel Cadet

BOTTLING

ACIDITY
pH 3.59
TA 0.61 g/100ml

ALCOHOL
15.2% by volume

RESIDUAL SUGAR
0.042 g/100ml (dry)

PRODUCTION
400 Cases

CELLARING

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

FOOD PAIRINGS

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

