

“Abundant aromas of wild raspberry, white pepper, wintergreen, and alpine strawberry. This Rhône-inspired field blend delivers juicy red fruit flavors with peppery spice and a pleasantly chewy texture from three weeks of whole-cluster extended maceration.”

- Brenden Wood
RED WINEMAKER

2023 J. LOHR RAIN CATCHER VINEYARD FIELD BLEND Paso Robles

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The Mourvèdre, Grenache, and Syrah for this field blend were grown at the J. Lohr Rain Catcher ranch, which is the westernmost vineyard in the Paso Robles AVA. The soils here are a mix of calcareous shale and clay on steep slopes. This secluded and rugged vineyard is arduous to farm but well worth the effort. Adept vineyard manager John Pierini and his crew practice early fruit thinning to one cluster per shoot to accelerate berry ripening and phenolic development; fruit for this bottling was hand-picked from the top of the ridge where berry sizes are extremely small but concentrated in flavor.

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, with cloudy skies prevailing until the end of June. Veraison occurred during the second and third weeks of August, about two weeks behind schedule. Thankfully, near perfect warm weather continued through October and November. This allowed us to wait until late autumn to pick fruit with optimal flavor and anthocyanin development. We hand-harvested 17 boxes of Mourvèdre, 9 boxes of Grenache, and 2 boxes of Syrah to create this unique, field-blended, southern Rhône-style wine. The whole-cluster Grenache was crushed by foot and covered with destemmed Mourvèdre and Syrah berries to begin fermentation.



HARVEST

DATES
October 28th, 2023

PROCESS
Hand-harvested 17 field boxes of Mourvèdre, 9 boxes of Grenache, and 2 boxes of Syrah

CHEMISTRIES
Brix 26.6°
TA 0.53g/100ml
pH 3.47

COMPOSITION

60% Mourvèdre,
33% Grenache, 7% Syrah

VINIFICATION

FERMENTATION
Whole-cluster Grenache was crushed by foot and covered with destemmed Mourvèdre and Syrah berries

TEMPERATURE
Peak of 82°F

MACERATION
23 days on skins. 33% whole cluster

MALOLACTIC
100% malolactic in neutral French oak barrels

MATURATION

TIME IN BARREL
8 months in neutral French oak

BARREL TYPE
225-liter French oak

COOPERS
Mixed

BOTTLING

ACIDITY
pH 3.64
TA 0.62 g/100ml

ALCOHOL
15.5% by volume

RESIDUAL SUGAR
0.03 g/100ml (dry)

PRODUCTION
505 12-bottle cases

CELLARING

Complex fruit now, but will evolve elegant tertiary aromas throughout the next decade.

FOOD PAIRINGS

Pair with classic chicken Provençal or wine-braised beef with mushrooms.

