"Aromas of brambly red fruit and olallieberry, 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 preserves on the finish."

- Brenden Wood
RED WINEMAKER



2023 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; it 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 be able to navigate the dramatic terrain.

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. With this bottling, we are excited to let one of our favorite blocks of Malbec shine on its own - rather than its traditional role as an exceptional Bordeaux-stlye blending component. This J. Lohr Shotwell Vineyard Malbec was aged in water-bent French barrels that have low oak aroma impact - allowing full expression of the grape's character.

HARVEST

DATES
November 1st, 2023

PROCESS
Destemmed and whole-berry fermented

CHEMISTRIES
Brix 25.5°
TA 0.47 g/100ml
pH 3.54

COMPOSITION

99% Malbec,
1% Cabernet Sauvignon

VINIFICATION

YEAST
Pinnacle Fructo Select

FERMENTATION
Light pump-overs six times daily

TEMPERATURE
90°F peak

MACERATION
6 days skin contact time

MALOLACTIC
100% ML fermentation in French oak barrels

MATURATION

TIME IN BARREL
15 months in French oak cooperage

BARREL TYPE
225-Liter French oak; 22% new

COOPER
Berger

BOTTLING

ACIDITY
pH 3.53
TA 0.61 g/100ml

ALCOHOL
15.0% by volume

RESIDUAL SUGAR
0.048 g/100ml (dry)

PRODUCTION
350 Cases

CELLARING

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

FOOD PAIRINGS

Enjoy with steak fajitas or charcuterie with Manchego cheese.

CERTIFIED CALIFORNIA SUSTAINABLE

@2025 J. Lohr Vineyards & Wines