



“Fragrant blackberry and blueberry aromas with touches of sandalwood, sage, and brown sugar. Abundant dark berry fruit flavors glide across the palate with nuanced tannins, cranberry, and a peppery kick on the finish.”

—Brenden Wood, red winemaker

2024 J. LOHR *GESTURE* SYRAH

PASO ROBLES ADELAIDA DISTRICT

VINEYARD & VINTAGE

The J. Lohr *Gesture* Syrah comes from our J. Lohr Stairway Vineyard located in the Adelaida District in western Paso Robles. This Syrah grows on soil series 113 which is described as Balcom-Calleguas complex, on 50% to 75% degree slopes. Hiking up the vine rows is leg-burning and requires caution when traversing the steep, step-like chalk rocks. This part of Paso Robles is an ancient uplifted seabed so fossilized that seashells are often found in the ground, even though the vineyard is perched at 1,500 foot average elevation. Weather at J. Lohr Stairway is ideal for growing Syrah. Daytime high temperatures are moderate at this site, due to early afternoon breezes from the nearby Pacific Ocean. This helps the Syrah vines ripen slowly, preserving the grapes' spicy, peppery character.

From December 2023 to March 2024, multiple atmospheric rivers passed through the Central Coast, bringing abundant rainfall that saturated the soil profile and filled local reservoirs and rivers to capacity. Springtime followed suit and brought more rain along with cooler temperatures, slightly delaying bud break and bloom. Summertime in Paso Robles was warm with the hot days accelerating ripening and effectively catching up from the delays brought by the cool spring. The fruit for this bottling was handpicked from the slopes of Blocks 15 and 19 of our Stairway Vineyard, just below the summit of the ranch at 1,700 feet. Characterized by extremely shallow topsoil, vines from these blocks produce small berries with exceptional concentration and intense varietal flavor.

TECHNICAL NOTES

APPELLATION: Paso Robles Adelaida District AVA, San Luis Obispo County, CA

COMPOSITION: 100% Syrah

MATURATION: 16 months barrel aging

CHEMISTRIES: pH: 3.53 • TA: 0.62 • Alc: 15.5% • RS: 0.20 g/100mL (dry)

PRODUCTION: 255 cases

FOOD PAIRING & CELLARING

Mushroom and wine braised beef with windowpane potato chips. Richest fruit within the first 3 years; maturing tannins to 10 years beyond vintage.



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