



“The 2024 J. Lohr Gesture Viognier offers aromas of yellow flowers, white peach, nectarine, and orange. These aromas are complemented by the juicy, balanced palate of lemon custard, ripe orange, vanilla, and a long, textured finish.”

—Kristen Barnhisel, winemaker, white wine

2024 J. LOHR *GESTURE* VIOGNIER

PASO ROBLES

VINEYARD & VINTAGE

The grapes for the *Gesture* Viognier were grown on our Rain Catcher Vineyard in the Adelaida District of western Paso Robles. The vineyard, planted in 2010, is the westernmost grape growing property in the Paso Robles AVA. With a climate nearly identical to that of the northern Rhône, combined with well-drained soils of calcareous shale and weathered sandstone, this vineyard’s terroir is perfect for Viognier. The warm days with southern and western exposures on this hillside vineyard help to naturally develop ripe, lush flavors, while the cool nights allow for hangtime, giving the resulting wines power and depth.

The spring of the 2024 vintage in western Paso Robles was relatively cool. Given that the soils hold water very well, minimal irrigation was applied during most of the growing season until the heat of early September. We have many subtle differences in the two different sites where Viognier is grown at our Rain Catcher Vineyard: Block 5 in the southern part of the ranch brings citrus and strong floral notes on the heavier clay soils, while Block 14 to the north provides fruit with aromas of linalool, lychee, and Asian spice on its gravelly, weathered sandstone. The harvest for this blend took place on September 29th with Block 14 and October 2nd with Block 5. Maturity, which is so important for this variety, was reached at 24.8 Brix while retaining excellent acidity.

TECHNICAL NOTES

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

COMPOSITION: 100% Viognier

MATURATION: 6 months in Acacia puncheons and barrels

CHEMISTRIES: Average Brix 24.8, Total Acidity 0.35 g/100ml, pH 3.44

PRODUCTION: 275 cases

FOOD PAIRING

Enjoy as an aperitif with Jarlsberg, manchego, or soft cheeses or as an entrée with chicken curry with apricot, seared scallops, or saffron risotto.



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VINEYARDS & WINES