

“ Exotic guava and papaya aromas meld with wild strawberry and Asian pear. On the palate, a burst of strawberry hard candy flavors are followed by zesty tangelo and cocktail grapefruit and conclude with a bright, mouthwatering finish.”

- Brenden Wood
RED WINEMAKER

2024 J. LOHR STAIRWAY VINEYARD GRENACHE ROSÉ Paso Robles Adelaida District

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The J. Lohr Stairway Vineyard is located in the Adelaida District along the border of the neighboring Willow Creek District. Slopes can be as much as 50% at this ranch, requiring caution when traversing the steep, step-like chalk rocks. This part of Paso Robles is an ancient uplifted sea bed so fossilized that seashells are often found in the ground, even though the vineyard is perched at 1,500 foot average elevation. Weather at the J. Lohr Stairway Vineyard is ideal for growing Grenache, with daytime high temperatures moderated by early afternoon breezes from the nearby Pacific coast. Planted in 2018 and 2019, just 4 acres of Grenache vines are dedicated to growing and producing highly aromatic, luxury tier, Provence-style Rosé.

VINTAGE

From December 2023 through March 2024, multiple atmospheric rivers impacted the Paso Robles region, bringing abundant rainfall that saturated the soils and filled local reservoirs and rivers to capacity. Summertime in Paso Robles was warm with the hot days accelerating ripening. The heat continued into autumn, with heatwaves the first week of September and then another one during the first week of October. We hand-picked the Grenache in two passes on September 16th and 18th. Hand-picked Mourvèdre followed on September 20th. We crushed and held a couple lots in tank on the skins for 15 hours prior to pressing to develop palate weight and a vibrant pink hue; the remainder was kept whole-berry and went directly to press, to highlight the delicate aromatics of Grenache Noir.



HARVEST

DATES
September 16, 18, and 20, 2024

PROCESS
Hand-harvested at daybreak into half ton bins containing dry ice to prevent oxidation

CHEMISTRIES
Brix 23.8°
TA 0.78 g/100ml
pH 3.11

COMPOSITION
81% Grenache Noir,
19% Mourvèdre

VINIFICATION

YEAST
Zymaflore X16 - a strain known for fruity ester aromas

FERMENTATION
A slow 37-day fermentation

TEMPERATURE
Peak of 60°F

MACERATION
A portion of the grapes were destemmed, crushed, and held on skins for 15 hours prior while the remainder was whole-berry pressed.

MATURATION

TIME IN BARREL
3 months in small stainless steel barrels

MALOLACTIC
No malolactic, to keep palate crisp and bright

BOTTLING

ACIDITY
pH 3.20
TA 0.66 g/100mL

ALCOHOL
13.5% by volume

RESIDUAL SUGAR
0.09 g/100mL

PRODUCTION
321 cases

CELLARING

The vibrant Grenache fruit signature is most prominent in the first year. Its freshness will persist for several years.

FOOD PAIRINGS

The ultimate sipper for afternoon get-togethers on the patio. Serve cold with fresh fruit, quiche, and a charcuterie spread.

