

“Exotic guava and papaya aromas meld with Asian pear and a hint of hibiscus tea. Strawberry tart flavors unfold alongside zesty tangelo and cocktail grapefruit, concluding with a juicy, refreshing finish.”

- **Brenden Wood**  
RED WINEMAKER



# 2025 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 crafting dry, aromatic, Provence-style rosé.

## VINTAGE

The 2025 season saw below-average rainfall. Cool springtime temperatures led to delayed bud break and bloom across the region. Summertime temperatures remained quite cool, resulting in one of the mildest summers Paso Robles has experienced in the past two decades. These moderate temperatures helped the vines avoid heat stress and allowed for slow, even ripening, leading to steady sugar accumulation, astonishing flavor/color development, and incredible freshness. We handpicked our Grenache in the cool of the early morning. After destemming and sorting, berries were gently crushed before being directly transferred to the press, taking care to minimize oxygen exposure. A short 2 hours of skins contact provided a beautiful blush pink color while maintaining vibrant aromatics and a crisp, bright palate.

## HARVEST

**DATES**  
September 29th, 2025

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

**CHEMISTRIES**  
Brix 22.7°  
TA 0.51 g/100ml  
pH 3.22

**COMPOSITION**  
100% Grenache Noir

## VINIFICATION

**YEAST**  
Zymaflore X16

**FERMENTATION**  
Slow ferment over 2 months

**TEMPERATURE**  
Low 60°F peak to maximize ester development

**MACERATION**  
Grapes destemmed, sorted, gently crushed, then macerated for 2 hours prior to pressing

## MATURATION

**AGING**  
Aged three months on lees in small stainless steel barrels to build texture and mouthfeel

**MALOLACTIC**  
No ML to keep palate crisp and bright

## BOTTLING

**ACIDITY**  
pH 3.08  
TA 0.52 g/100mL

**ALCOHOL**  
13.5% by volume

**RESIDUAL SUGAR**  
0.25 g/100mL (dry)

**PRODUCTION**  
165 cases produced

## CELLARING

The refreshing, vibrant Grenache fruit signature shows best in the first year.

## FOOD PAIRINGS

The ultimate sipper for afternoon get-togethers. Serve chilled with fresh fruit, quiche, and a

charcuterie spread. Or alongside a grilled chicken or salmon salad.

