

“ Our first dedicated Home Ranch Petit Verdot release. It showcases varietal aromas of blue fruit and lilac, joined by subtle earthy, cedar, and anise notes from twenty months aging in French oak barrels. Juicy and bright, with pomegranate on the palate, the brambly fruit is long and finely textured on the finish. ”

- Steve Peck

DIRECTOR OF WINEMAKING

2017 J. LOHR HOME RANCH PETIT VERDOT

Paso Robles

J. LOHR VINEYARD SERIES

VINEYARD

This Petit Verdot was grown on the J. Lohr Home Ranch in the warmer Region III Estrella District of Paso Robles. The block was planted to an east-west row orientation in 2008 with clone 400 Petit Verdot on low-vigor 420A rootstock. The soils are coarse, loamy Arbuckle-San Ysidro complex.

A highly fruitful variety, Petit Verdot is prone to overcropping by setting three to four clusters on each shoot, requiring extensive fruit thinning to achieve luxury-category wine quality. Our program involves pinching clusters from young shoots in early spring, followed by dropping to one cluster per shoot prior to veraison. This protocol favors good canopy development and allows sunlight to envelope every berry on every cluster, resulting in exceptional color and flavor development.

VINTAGE

The return of generous rainfall in 2017 followed an unprecedented 5-year period of low precipitation. Budbreak occurred in the normal timeframe, with Petit Verdot waking from dormancy during the first week of April followed by bloom in the middle of May. Crop yields were near average at 4 tons per acre on this block. Petit Verdot was still several weeks away from harvest when an alarming, extreme heat event hit almost the entire California coast with temperatures as high as 115 degrees. The Petit Verdot came through that heat spike unharmed but we saw higher levels of sugar and flavor ripeness in this vintage than had been seen since the string of three great vintages from '12 to '14.



HARVEST

DATES
October 23, 2017

PROCESS
Hand-picked

CHEMISTRIES
Brix 27.3°
TA 0.39 g/100ml
pH 3.68

COMPOSITION

99% Petit Verdot
1% Cabernet Sauvignon

VINIFICATION

YEAST
Lallemend ICV-D80

FERMENTATION
Closed tank fermentation
with daily pumpovers

TEMPERATURE
Tank warmed to reach
88°F after one day of
fermentation

MACERATION
3 days on skins to balance
color potential with soft
tannin structure

MALOLACTIC
100% with Viniflora 2.0 in
French oak barrels

MATURATION

TIME IN BARREL
20 months

BARREL TYPE
225-liter Bordeaux Export
French Oak

COOPERS
Saury and Marcel Cadet

BOTTLING

ACIDITY
pH 3.63
TA 0.65 g/100ml

ALCOHOL
15.2% by volume

BOTTLED
July 2019

PRODUCTION
222 cases

CELLARING

Petit Verdot will age gracefully, with proper cellaring, for over a decade.

FOOD PAIRINGS

Pair with mushroom risotto or as post-meal accompaniment to aged hard cheeses.

