



**J. LOHR**

WINE CLUBS

**NEWSLETTER**

*Winter 2019*

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*“We look forward to continuing to convey the passion and sense of place found in every bottle of J. Lohr wine grown, produced, and bottled by our extended family of employees.”*

— Steve Lohr

*Dear Friends,*

Welcome to 2019! We hope this communication finds you and your loved ones healthy, happy and excited about all the new year brings.

One of the viticulture events we anticipate annually is bud break, signaling the end of dormancy after winter. The promise of harvest is captured in this moment, as we anticipate the start of the vine’s new growth.

As we look ahead to new developments in 2019, one of the initiatives we are deeply invested in and truly excited about is our expanded J. Lohr Wine Clubs’ membership and benefits. We will be focusing on our small-lot J. Lohr Vineyard Series and J. Lohr *Gesture* wines, as well as other limited release, coveted and collectible wines including J. Lohr Library wines, J. Lohr Cuvée Series and J. Lohr Signature Cabernet Sauvignon. Our goal is to provide our members with first access to these hand-crafted wines, more opportunity to engage with J. Lohr family members and our winemaking team, and tiered membership levels based on desired number of bottles shipped seasonally, three

times each year. We are equally excited to unveil our seated tasting experiences in summer 2019, featuring paired charcuterie and cheese plates and a deeper dive into the stories behind our wines and the lore of J. Lohr.

So many of you have been touched by our longtime J. Lohr Wine Club Director Laura Marble, who has presided over our wine clubs for the last 16 years with her warm, attentive and engaging style. We thank her for her dedication and wish her all the best as she embraces new opportunities.

Our Member Services Team is always available to connect with you regarding any questions you may have about our new programs and benefits. We look forward to continuing to convey the passion and sense of place found in every bottle of J. Lohr wine grown, produced, and bottled by our extended family of employees.

Thank you for being a wine club member,



**Steve Lohr**

CEO

*J. Lohr Vineyards & Wines*



FEATURE ARTICLE

# #JLOHRWOMEN

*At J. Lohr, talent and inspiration know no gender*

**WOMEN'S  
HISTORY  
MONTH**

### Join Us

Join the ongoing #JLohrWomen conversation.



*Vintage to vintage, Family, Place, and Craft* are at the heart of J. Lohr's success. And as Cynthia Lohr tells us, "when we talk about 'Family,' we are really talking about 'Team.' At J. Lohr, we are fortunate to have some of the industry's very best and brightest working with us. Throughout the early months of 2019, #JLohrWomen will share the experiences and insights of some of these remarkable individuals.

March is National Women's History Month. But thirty-one days is just not enough time to tell all of the stories of our J. Lohr team members. January through March and beyond, we'll be celebrating

the contributions and personalities of some very inspirational women, beginning with J. Lohr white wines winemaker Kristen Barnhisel and co-owner / trade and brand advocate Cynthia Lohr.

*Throughout the early months of 2019, #JLohrWomen will share the experiences and insights of some of these remarkable individuals.*

At J. Lohr, talent and inspiration know no gender. Please join the #JLohrWomen conversation on Facebook, Twitter, and Instagram throughout the winter, leading up to the annual Women of the Vine and Spirits Symposium in Napa mid-March and International Women's Day on March 8.

### Pictured:

Kristen Barnhisel (left) and Cynthia Lohr (right)



## Boursin & Sausage Stuffed Mushrooms

*Paired with J. Lohr Fog's Reach Pinot Noir*

### Yields

20-30 pieces

### Preheat

Preheat oven to 400°F

### Ingredients

1½ lb. medium white or crimini mushrooms

olive oil for drizzling

1 tbsp. olive oil

½ lb. mild Italian sausage, casings removed

2 cloves garlic, minced

8 oz. Boursin cheese

¼ cup parsley, roughly chopped

½ cup grated Parmesan

### Directions

Remove the stems from the mushrooms and chop coarsely. Place the mushroom caps in a large bowl and drizzle with olive oil, season with salt and pepper, and mix well. Transfer the mushrooms to a baking sheet and roast for 8-10 minutes or until just soft.

Heat a skillet over medium heat and add the olive oil. Add the sausage and chopped mushroom stems and cook, breaking it up with a wooden spoon until no longer raw. Add the garlic and cook for an additional minute. Remove from heat, drain off excess oil, and mix in the Boursin cheese and parsley. Check the seasoning and adjust if necessary.

Using a small spoon, fill the mushrooms with the sausage mixture, and sprinkle with the Parmesan. Bake in the oven for about 10 minutes or until the filling and mushrooms are hot.

### 2017 October Night



The vineyards for October Night are located just thirty miles from a very cold Monterey Bay, with gravelly soils in a relatively wind-protected block. Chardonnay Clone 809 – also known as the Musqué Clone – is the main component for this limited release. During harvest, we typically pick this particular block in a single October night. Exotic floral aromas of gardenia and orange blossom are complemented on the palate by notes of white peach, citrus, baking spices, and a hint of white chocolate on the long finish.



### 2016 Hilltop Cabernet Sauvignon



This Paso Robles standard bearer is named for our most prized, elevated Cabernet sites. Shotwell Vineyard in the El Pomar District provides tannic structure, while Beck Vineyard on an elevated site in the Creston District brings bright cherry fruit. Gean Ranch in the Adelaida District delivers classic cassis varietal character to the blend of 90% Cabernet Sauvignon, 6% Petit Verdot, and 4% Cabernet Franc. Eighteen months in medium and medium-plus toast French oak cooperage completes the picture. Dense, but with soft tannins. Effusive blackberry, currant, and toasted hazelnut aromas and flavors.



### 2016 Fog's Reach Pinot Noir



Steve Lohr noticed that tendrils of fog making their way off nearby Monterey Bay stopped just shy of J. Lohr's most coveted blocks of Pinot Noir in the Arroyo Seco appellation. Comprised of multiple, early-ripening Dijon Pinot Noir cultivars (clones 115, 667, 777), as well as late-ripening Pommard 4, the vines are grown on extremely well-drained, loamy sand and gravelly loam soils underlain by large, potato-sized cobblestones. The unique combination of soil, climate, and viticulture produces deeply-colored Pinot Noir with elegantly refined structure and flavor.





**2016 Gesture Syrah**



The Terra Bella and the G2 vineyards in Paso Robles supplied the fruit for this limited *Gesture* Syrah release. The Terra Bella planting is in the Adelaida District; the G2 is in the Willow Creek District. Their calcareous soils and steep slopes are ideal for producing intensely concentrated flavors in our favorite Syrah clone, 877. Director of Winemaking Steve Peck: “the 2016 Syrah shows aromas of fresh red fruit and blueberry with a palate of bright cranberry, mineral and chalk.”



**2017 Arroyo Vista Chardonnay**



Chardonnay, the noble white grape of Burgundy, finds its perfect New World home in our cool climate vineyards in Monterey. They sit on an ancient alluvial fan, offering dramatic vistas of the surrounding Arroyo Seco basin. Dijon clone 76 is the backbone for this blend, aged on the lees for fourteen months in new French oak. This elegant white exhibits aromas of lemon cream, white peach, and crème brulee, with ripe flavors of apple and citrus. A rich texture and balancing acidity complement the wine’s fruit and spice character.



**2015 Carol's Vineyard Cabernet Sauvignon**



Named for Jerry Lohr’s late wife, this special 35-acre property in St. Helena is the source for this limited-release Napa Valley Cabernet. The blend of roughly three-fourths Cabernet Sauvignon and one-fourth Petit Verdot was aged for eighteen months in medium and medium-long toast French oak, seventy-five percent of which was new. Displays classic Napa Cabernet structure with aromas and flavors of savory red fruits, hazelnut, and cocoa with approachable, fine-grained tannins. Only 850 cases produced.

**2016 Carol's Vineyard Sauvignon Blanc – Library Selection**



This is the final vintage of our Sauvignon Blanc from our Carol’s Vineyard in the St. Helena AVA (we recently replaced this block of Sauvignon Blanc with more Cabernet Sauvignon). Working with the superb ’16 vintage Clone 1 fruit, Winemaker Kristen Barnhisel used a combination of stainless steel and acacia wood barrels for aging – to preserve the SB’s fresh, herbaceous character and add a touch of spice to the mouthfeel. The finished wine displays aromas of honeysuckle and Meyer lemon; the palate is refreshingly balanced, with grapefruit / key lime flavors and a long finish.



**2017 Gesture GSM – Pre-Release**



Paso Robles has established itself as the West Coast’s premier Rhône variety growing region. The source for this limited *Gesture* blend of Grenache, Syrah, and Mourvèdre is our Gean Ranch – the westernmost vineyard in the Paso Robles AVA. The wine was aged ten months in French oak, 25% being new wood. Our GSM is extremely food friendly, complementing anything from an onion tart to grilled lamb to spicy crab cakes to a savory vegetable stew.



**2017 Gesture Zinfandel**



Zinfandel holds its place as the heritage grape among winemakers in Paso Robles, where it has been cultivated for more than 100 years. “Our popular but scarce J. Lohr *Gesture* Zinfandel’s bright, ripe, red fruit character is reflective of the terroir of Paso Robles. Briary raspberry and dried cherry flavors are overlaid with baked blackberry and notes of hazelnut cream from French oak aging.” – Steve Peck, director of winemaking





**2014 Hilltop Cabernet Sauvignon – Library Selection**



90% Cabernet Sauvignon, 6% Petit Verdot, 4% Cabernet Franc. Aged eighteen months in thick-staved, very tight grain French oak barrels, 60% new. We draw upon our best, elevated Cabernet blocks for this iconic wine. The 2014 J. Lohr Hilltop is a great example of our house style of “dense but soft” Cabernet Sauvignon. Blackberry and currant varietal aromas are supported by a touch of hazelnut and cocoa powder from the French oak barrel signature. Bright, brambly acidity on the mid-palate is followed by intense and vibrant red fruit on the finish.



**2015 Highlands' Bench Pinot Noir**



This limited Vineyard Series release hails from the Escolle property in the Santa Lucia Highlands appellation of Monterey. The S.L.H. is recognized as one of the world's great Pinot Noir growing districts; this wine demonstrates both the intensity and finesse of Pinot from the Highlands. Predominantly Clone 115, the wine was aged in unique water-bent French oak barrels. Its generous fruit character leans toward wild strawberry and black cherry with a freshness that extends through the lengthy finish.



**2012 Tower Road Petite Sirah – Library Selection**



In the vineyards surrounding Tower Road, in the Estrella and San Miguel districts of Paso Robles, our Petite Sirah thrives on the heavier clay soils of the area. The lack of autumn rains in the region allows this tight-clustered variety to reach full maturity almost every vintage. “Still youthful and dark in the glass, the ‘12 Tower Road Petite Sirah shows inviting aromas of homemade ollaliberry pie and a “pastry-like” French oak barrel signature. The rich fruit flavors finish with an enormously dense berry character and fine-grained tannins.” – *Steve Peck, director of winemaking*

**2012 Cuvée POM – Library Selection**



The inspiration for this limited release comes from the Grand Cru wines of Pomerol on Bordeaux's Right Bank. These legendary wines are traditionally based on Merlot. The '12 Cuvée POM's final blend consisted of 78% Merlot, 14% Malbec, 5% Cabernet Franc, and 3% Cabernet Sauvignon; it was aged twenty months in French oak. With its few years of cellaring, the wine opens quickly with ripe plum, vanillin and blueberry notes. Dense and soft at once, it showcases the interplay between the red fruit qualities of Merlot and the brambly blue fruit characters of Malbec.



**2015 Cuvée POM – Pre-Release**



Completing this “mini-vertical” of J. Lohr Cuvée POM, our limited 2015 release is comprised of Merlot from our best Paso Robles vineyards with a bit of Malbec in the final blend. “Varietal aromas of black plum and blueberry are showcased, with a barrel bouquet of dark chocolate. Bright fruit notes on the palate speak to the contribution of Malbec in the wine. Chalky and structured for lengthy cellar aging. Great with Spanish paella or a grilled ribeye with shallots.” – *Steve Peck, director of winemaking*



# WINTER RELEASES & PRICING

## WINEMAKERS' SELECTION



	RETAIL	CLUB
2017 J. Lohr October Night Chardonnay.....	\$25.00	\$21.25
2016 J. Lohr Hilltop Cabernet Sauvignon.....	\$35.00	\$29.75
2016 J. Lohr Fog's Reach Pinot Noir.....	\$35.00	\$29.75
2016 J. Lohr <i>Gesture</i> Syrah.....	\$30.00	\$25.50
<i>subtotal</i>	<b>\$125.00</b>	<b>\$106.25</b>
<i>CA shipment (shipping \$12)</i>	<b>\$118.25*</b>	
<i>shipping out-of-state (shipping \$15)</i>	<b>\$121.25*</b>	
<i>San Jose Pick-ups</i>	<b>\$116.08</b>	
<i>Paso Robles Pick-ups</i>	<b>\$113.96</b>	

## BARREL SOCIETY



### Assorted

2017 J. Lohr Arroyo Vista Chardonnay.....	\$25.00	\$20.00
2015 J. Lohr Carol's Vineyard Cabernet Sauvignon.....	\$60.00	\$48.00
2016 J. Lohr Fog's Reach Pinot Noir.....	\$35.00	\$28.00
2016 J. Lohr Carol's Vineyard Sauvignon Blanc.....	\$24.00	\$19.20
2017 J. Lohr <i>Gesture</i> GSM.....	\$30.00	\$24.00
2017 J. Lohr <i>Gesture</i> Zinfandel.....	\$25.00	\$20.00
<i>subtotal</i>	<b>\$199.00</b>	<b>\$159.20</b>
<i>CA shipment (shipping \$12)</i>	<b>\$171.20*</b>	
<i>shipping out-of-state (shipping \$15)</i>	<b>\$174.20*</b>	
<i>San Jose Pick-ups</i>	<b>\$173.93</b>	
<i>Paso Robles Pick-ups</i>	<b>\$170.74</b>	

### Reds Only

2015 J. Lohr Carol's Vineyard Cabernet Sauvignon.....	\$60.00	\$48.00
2014 J. Lohr Hilltop Cabernet Sauvignon.....	\$39.00	\$31.20
2016 J. Lohr Fog's Reach Pinot Noir.....	\$35.00	\$28.00
2015 J. Lohr Highlands Bench Pinot Noir.....	\$35.00	\$28.00
2017 J. Lohr <i>Gesture</i> GSM.....	\$30.00	\$24.00
2017 J. Lohr <i>Gesture</i> Zinfandel.....	\$25.00	\$20.00
<i>subtotal</i>	<b>\$224.00</b>	<b>\$179.20</b>
<i>CA shipment (shipping \$12)</i>	<b>\$191.20*</b>	
<i>shipping out-of-state (shipping \$15)</i>	<b>\$194.20*</b>	
<i>San Jose Pick-ups</i>	<b>\$195.78</b>	
<i>Paso Robles Pick-ups</i>	<b>\$192.19</b>	

\*price does not include sales tax

## VINEYARDS SELECT SOCIETY



	RETAIL	CLUB
2017 J. Lohr Arroyo Vista Chardonnay.....	\$25.00	\$20.00
2015 J. Lohr Carol's Vineyard Cabernet Sauvignon.....	\$60.00	\$48.00
2016 J. Lohr Fog's Reach Pinot Noir.....	\$35.00	\$28.00
2012 J. Lohr Tower Road Petite Sirah.....	\$41.00	\$32.80
2017 J. Lohr <i>Gesture</i> GSM.....	\$30.00	\$24.00
2016 J. Lohr <i>Gesture</i> Syrah.....	\$30.00	\$24.00
2012 J. Lohr Cuvée POM.....	\$54.00	\$43.20
2015 J. Lohr Cuvée POM.....	\$50.00	\$40.00

<i>subtotal</i>	<b>\$325.00</b>	<b>\$260.00</b>
<i>CA shipment (shipping \$12)</i>	<b>\$272.00*</b>	
<i>shipping out-of-state (shipping \$15)</i>	<b>\$275.00*</b>	
<i>San Jose Pick-ups</i>	<b>\$284.05</b>	
<i>Paso Robles Pick-ups</i>	<b>\$278.85</b>	

\*price does not include sales tax





2018 - What an enjoyable year it was! Our canopy was filled with great wines and much laughter during the Vintage Paso weekend in March. Paso Wine Fest came next in May with beautiful weather and some wonderful new vintages. Rounding out the festival season was Harvest Wine Weekend in October, with another great club crowd, toasting to a great harvest!

## SAVE THE DATE! J. LOHR WINE CLUB UPCOMING EVENTS FOR 2019

### Vintage Paso Weekend Club Member Tasting

Saturday, March 16th

11:00 am – 3:00 pm

J. Lohr Paso Robles Wine Center

Join fellow club members under our canopy tent overlooking the J. Lohr Home Ranch vineyards. Live music, tasty cheeses, select J. Lohr wines and barrel samples are all part of the fun!

Complimentary for club member and up to three guests, as space is limited. Reservations required. RSVPs accepted from now through March 8th - call 805-239-8900 or email [kim@jlohr.com](mailto:kim@jlohr.com)

### Paso Robles Wine Fest Weekend Club Member Tasting

Saturday, May 18th

11:00 am – 3:00 pm

J. Lohr Paso Robles Wine Center

Relax for a few hours on Festival Weekend and spend some time under the Club canopy, enjoying live music and J. Lohr wines with cheese pairings.

Complimentary for club member and up to three guests, as space is limited. Reservations required. RSVPs accepted from April 1st through May 8th - call 805-239-8900 or email [kim@jlohr.com](mailto:kim@jlohr.com)

### Harvest Wine Weekend Club Member Tasting

Saturday, October 19th

J. Lohr Paso Robles Wine Center

More info to follow later this summer!

Club Pick-Up Parties for our two remaining Club Releases this year will be in May and October in both San Jose and Paso Robles– more info to follow soon!

Club Appreciation Events will be held in Paso Robles in November and in San Jose in December – more info to follow this fall!



**J. LOHR**  
VINEYARDS & WINES

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J. Lohr Paso Robles Wine Center | 6169 Airport Rd, Paso Robles, CA 93446 | (805) 239-8900

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