



J. LOHR

WINE CLUBS

MEMBER NEWSLETTER

Spring 2019

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*“It’s a wonderful time of the year,
with the fragrance of flowering
vines everywhere.”*

— Jeff Meier

Dear Friends,

Happy Spring! As you are reading this, the 2019 growing season is well underway in our Monterey, Paso Robles, and Napa Valley vineyards. We had a welcome return of significant rainfall throughout the winter months with fairly mild temperatures – setting us up for a strong bud break and bloom period throughout our estates. Bud break occurred in many of our Chardonnay blocks in the Arroyo Seco in mid-March and followed at the Home Ranch in Paso Robles two weeks later. Since then, our vineyard teams are reporting good weather, with fingers crossed for a successful bloom. It’s a wonderful time of the year, with the fragrance of flowering vines everywhere. We’ll keep you posted as we move into fruit set and veraison during the summer. So far, though, Mother Nature has been very kind to us in early 2019.

In the cellars, winemakers Steve Peck, Kristen Barnhisel, Brenden Wood, and Karl Antink are busy assessing the young wines from the last harvest and blending and bottling new releases. While we wait on these exciting new wines, we have carefully curated some sensational J. Lohr highlights for this spring club shipment. Both current and library Vineyard Series, Cuvée Series, and *Gesture* releases are well represented here for the different club tiers. Barrel Society members will receive our first ever *Gesture* Grenache Blanc. And the Vineyards Select Society will get a first look at our new Vineyard Series label with the 2018 Pinot Blanc.

I have always been a big fan of our Tower Road Petite Sirah. So much so, that I volunteered to provide a suggested recipe to pair with it, which you’ll come across later in this newsletter. At J. Lohr, we have a long history with the Petite Sirah grape; in fact, a Petite Sirah was the very first wine to carry a J. Lohr label back in 1974. We continue the tradition four decades later with our limited Tower Road bottlings from our Vineyard Series. Tower Road represents our top Petite Sirah vineyards in the Estrella and San Miguel districts in Paso Robles. I love the wine’s brambly, deep red-fruit character and sturdy tannins. Though young, the ’16 Tower Road is already drinking beautifully with a bit of decanting. I think you’ll find it a natural pairing with my recipe for Grilled Flank Steak with Black Olive Aioli. We would love to hear from you regarding your own suggested pairings for this wonderful red. It will certainly be one of the featured wines we will share at the upcoming members’ tasting during the Paso Robles Wine Fest weekend in mid-May.

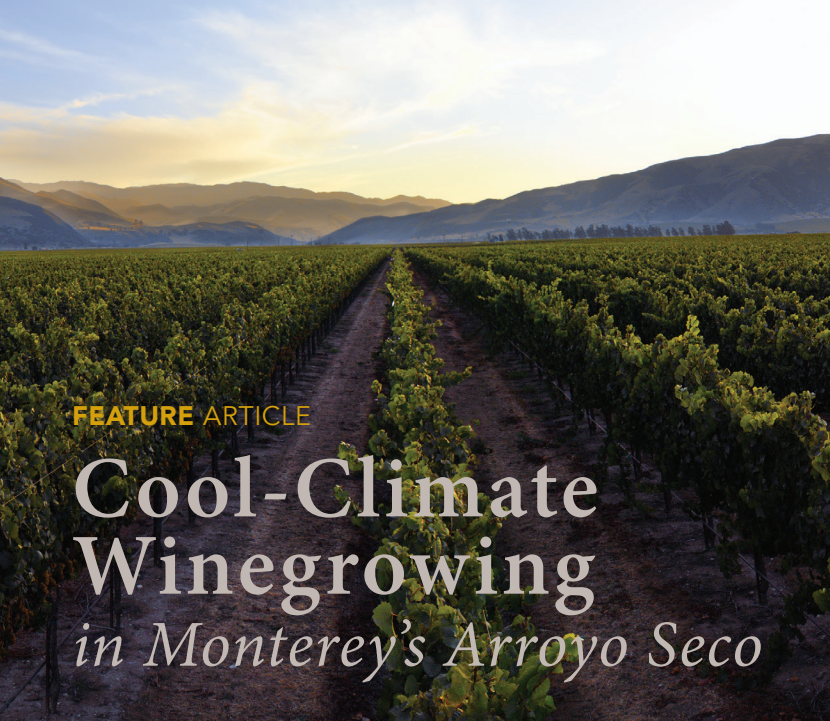
As we head towards the summer months, I hope to see you at a J. Lohr club event or in one of our wine centers. As always, from the entire J. Lohr extended family, our gratitude for your friendship and support of our winegrowing efforts.

Jeff Meier

President / COO

J. Lohr Vineyards & Wines





FEATURE ARTICLE

Cool-Climate Winegrowing in Monterey's Arroyo Seco

Jerry Lohr helped establish Monterey's reputation as a world-class winegrowing region. During years of research, Jerry looked first to climate to pinpoint the best potential vineyard sites.

In Monterey's ocean-influenced temperatures and season-lengthening winds, Jerry and his team found ideal conditions for growing Chardonnay, Pinot Noir, and other cool-climate varieties. In 1972, he planted the winery's first 280 acres in what was to become the heart of the Arroyo Seco appellation.

The Arroyo Seco AVA in Monterey has one of California's longest growing seasons. Brisk winds and fog from nearby Monterey Bay lower daytime temperatures; these conditions, in concert with a lack of damaging fall rains, allow for slow, gentle ripening – perfect for cool-climate-loving Chardonnay, Pinot Noir, and other varieties. The well-drained, gravelly, sandy loam soils complete the picture, producing grapes with trademark fruit intensity and balancing acidity.

The Greenfield Home Ranch consists of sixteen separate blocks. All told, J. Lohr farms over 1,400 net vine count acres in the Arroyo Seco AVA and another 100+ acres in the adjacent Santa Lucia Highlands appellation – acreage that J. Lohr either wholly owns or farms through joint ventures. Even with such a long, successful track record in Monterey County, nothing ever stands still at J. Lohr. The Lohr family and vineyard teams are always reassessing and reworking the sustainably farmed properties. New plantings

J. Lohr's new state-of-the-art white wines facility in Greenfield is centrally located in the vineyards.

and new farming regimens are constantly being researched and incorporated. The J. Lohr Chardonnay portfolio alone makes use of ten different clones. J. Lohr's new state-of-the-art white wines facility in Greenfield is centrally located in the vineyards.

J. Lohr: Arroyo Seco AVA

- First plantings 1972
- 1238 acres Chardonnay
- 67 acres White Riesling
- 42 acres Sauvignon Blanc
- 39 acres Valdiguié
- 18 acres Pinot Noir
- 7 acres Pinot Blanc
- 1400+ total acres



Grilled Flank Steak with Black Olive Aioli

Enjoy with J. Lohr Tower Road Petite Sirah

Ingredients

Flank Steak

- 3 garlic cloves
- 1½ teaspoons kosher salt
- 1½ teaspoons smoked paprika
- 1½ teaspoons ground cumin
- 1½ teaspoons ground coriander
- 1 teaspoon black pepper
- ½ teaspoon ground cinnamon
- Pinch of ground cloves
- 1 tablespoon olive oil
- 3 lb flank steak, trimmed

Black Olive Aioli

- 2 egg yolks
- ½ cup oil (grape seed, vegetable, or canola)
- ½ cup olive oil
- 1 clove garlic
- ¼ cup pitted black olives
- ½ lemon, for juicing
- Pinch cayenne pepper
- Salt and freshly ground black pepper

Directions

Flank Steak // Mince garlic and mash to a paste with kosher salt. Stir together spices in a bowl, then stir in garlic and oil until a paste forms. Pat steak dry, then rub all over with paste. Marinate steak in a sealed large plastic bag, chilled, at least 2 hours. Bring steak to room temperature, about 30 minutes. While steak comes to room temperature, prepare grill for cooking. If using a charcoal grill, open vents on bottom of grill, then light charcoal. Charcoal fire is hot when you can hold your hand 5 inches above rack for only 1 to 2 seconds. If using a gas grill, preheat burners on high, covered, 10 minutes, then reduce heat to moderately high.

Grill steak on hottest part of the grill for 2 to 3 minutes, then flip over and place on cooler part of the grill for 3 minutes more. Let rest for 5 minutes. Cut steak diagonally across grain into ¼-inch-thick slices. Serve with Black Olive Aioli.

Black Olive Aioli // Place the egg yolks in a stainless steel bowl. Begin whisking in the first oil, drop by drop, as slowly as possible. Continue adding the first oil followed by the olive oil until the mixture emulsifies. If the sauce becomes too thick, dilute with a little water. Pound the garlic in a mortar with ¼ teaspoon of salt. Add half of the olives and pound to a paste. Roughly chop the remaining olives. Combine the olives and the garlic paste with the mayonnaise, add the cayenne pepper, and season with salt and lemon juice.

2017 J. Lohr Arroyo Vista Chardonnay



From the J. Lohr Vineyard Series. Our pioneering Chardonnay vineyards in Monterey County sit on an ancient alluvial fan, offering dramatic vistas of the surrounding Arroyo Seco basin and appellation. Our Block 9 Home Ranch vines (clone 76) supply the backbone of the Arroyo Vista blend. This superior fruit combines with fermentation in French oak barrels and fourteen months of *sur-lie* barrel aging to create Arroyo Vista's trademark balance and style. Winemaker Kristen Barnhisel: "This wine has aromas of Meyer lemon cream, baked pear, and toasted hazelnuts. The rich texture frames the fresh flavors of apple, pear, and citrus, and a long, sweet oak finish."



2015 J. Lohr Carol's Vineyard Cabernet Sauvignon



From the J. Lohr Vineyard Series. Carol's Vineyard, our very special Napa Valley property, is in northern St. Helena along the Napa River. Planted to 16.4 acres of Cabernet Sauvignon and 4.3 acres of Petit Verdot, the gravelly, sandy loam soil and Bordeaux-like climate is ideally suited to producing richly textured Cabernet. Twenty months aging in French oak (75% new) completes the picture. Director of Winemaking Steve Peck: "The '15 Carol's Vineyard Cabernet shows classic red currant, cherry, and cedar on the nose. The palate is full of cherry and currant fruit, with ripe texture and enough tannins and weight to reward additional time in your cellar."



2016 J. Lohr Tower Road Petite Sirah



From the J. Lohr Vineyard Series. Petite Sirah thrives in the vineyards surrounding Tower Road in the Estrella and San Miguel districts of Paso Robles. The rarity of autumn rains in the area allows this tight-clustered variety to reach full maturity almost every year. Sixteen months aging in French oak Burgundy barrels (80% new) was the perfect complement to the varietal's deep fruit character. Director of Winemaking Steve Peck: "An inviting bouquet of toasted pastry and spice frames the wine's dark fruit palate characters of blackberry and olallieberry. Our gentle approach to winemaking delivers a rich and dense tannin structure that is a hallmark of classic Petite Sirah."





2018 J. Lohr Gesture Grenache Rosé



The Grenache Noir fruit for this delicate, refreshing Rosé was grown on our Gean Ranch, located in the far western reaches of the Adelaida district in Paso Robles. The calcareous soils of this site are optimal for developing the high-tone aromatics that Grenache is known for; we see beautiful palate weight and mouthfeel without unwanted astringency from this ranch. Director of Winemaking Steve Peck: “We love the passionfruit, guava, and grapefruit aromas captured in this vintage of *Gesture* Grenache Rosé. Notes of strawberry spread across the palate with a cleansing, citrus-sorbet finish. Serve well chilled and enjoy in its youth.”



2016 J. Lohr Hilltop Cabernet Sauvignon



From the J. Lohr Vineyard Series. One of Paso Robles’ iconic, best-known Cabernets, drawing from some of our very best elevated vineyard blocks. The Cabernet vines are naturally stressed in the dry, gravelly soils. Water is at a premium, enabling our viticulturists to fine-tune irrigation – resulting in the darkest possible fruit with resolved tannins. Eighteen months aging in French oak, 67% new wood. Director of Winemaking Steve Peck: “The 2016 Hilltop Cabernet shows dark fruit, chocolate, graphite, and anise on the nose. The palate is both dense and soft, with layers of mineral, sweet oak, and savory notes complementing the rich fruit core.”

2018 J. Lohr Gesture Grenache Blanc



Grenache Blanc is the light-skinned sibling to the better known Grenache Noir. Native to northern Spain, it is perhaps best known as one of the approved blending components in the white Chateauf-neuf-du-Pape of the southern Rhône. This limited release is from vines grown on our beautiful Gean property in western Paso Robles, a property quickly becoming known for producing outstanding Rhône-style varietals. Winemaker Kristen Barnhisel: “This debut *Gesture* Grenache Blanc delivers ripe green apple and white floral aromatics. The apple flavors are joined by citrus and spice elements, a bright acidity, and a crisp minerality on the palate.”

New Wine
Debut
Release

2018 J. Lohr Gesture RVG



The grapes for the *Gesture* RVG Rhône-style blend are sourced from our Gean Vineyard in the Adelaida District of western Paso Robles. This property’s *terroir* is perfect for growing Roussanne, Viognier, and Grenache Blanc. 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 wines power and depth. Winemaker Kristen Barnhisel: “The delicate nose offers aromas of Meyer lemon, honeysuckle, daffodil, and pear. These flavors expand on the palate with white peach, tangerine, and ripe apple, with a balanced texture and long finish.”

2017 J. Lohr Fog’s Reach Pinot Noir



From the J. Lohr Vineyard Series. Our Pinot Noir vines reside in the cool, windy enclave of the Arroyo Seco appellation. Our Pinot blocks include multiple, early-ripening Dijon clonal selections (115, 667, 777), as well as late-ripening Pommard 4. The unique combination of soil, climate, and viticulture here produces deeply colored Pinot Noir with elegantly refined structure and flavor. Aged eight months in French oak, 60% new. Winemaker Steve Peck: “This new Fog’s Reach release showcases blue sage and strawberry fruit on the nose and palate, with dried cherry and warm vanillin oak on the finish.”

2017 J. Lohr Gesture Mourvèdre



Mourvèdre is a historic red variety well known in Spain and France’s southern Rhône. The source for our Mourvèdre is the Gean Ranch, home to many of our *Gesture* program wines. The farming plan brings the crop to just one cluster per shoot prior to veraison to intensify flavor. The wine saw sixteen months aging in French oak puncheons on light lees. Director of Winemaking Steve Peck: “Mourvèdre shows complex aromas of tobacco, bay laurel, coffee grounds, and soy. A deep fruit core, firm tannins, and bright acidity invigorate the palate, with a long finish.”





2016 J. Lohr 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. Fifteen months barrel aging in French oak from coopers Cadus and François Frères. 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.”



2013 J. Lohr Carol's Vineyard Cabernet Sauvignon



A Vineyard Series library selection. This wine is a classic Cabernet from our beloved Carol's Vineyard property in Napa Valley's St. Helena appellation. It spends seventeen months in French oak Bordeaux barrels, 75% new. Director of Winemaking Steve Peck: “The high fraction of Petit Verdot (22%) in the '13 Carol's Vineyard Cabernet produced a wine expressing chocolate and blue fruit aromas, with graphite and violet. Highlights of hazelnut and toasted croissant complement the structured and intense plum on the palate. Drinking beautifully now with its few years of bottle age. A great example of a great vintage.”



2017 J. Lohr Gesture Syrah



The two vineyard sources for the 2017 *Gesture* Syrah are the Terra Bella vineyard and the G2 vineyard. The Terra Bella planting is in the Adelaida district at an elevation of 1,800 feet. The G2 vineyard is a property in the middle of the Willow Creek District that we have worked with for over a decade. It spends fifteen months aging in 60-gallon French oak barrels from coopers Cadus and François Frères. Director of Winemaking Steve Peck: “A bright nose of crushed cranberry and blueberry, with a hint of white pepper; those aromas echo on the palate, where the fine-grained tannins frame the fruit component and a nice touch of minerality.”

2018 J. Lohr F&G Pinot Blanc



A new addition to our J. Lohr Vineyard Series. Historically, the Pinot Blanc grape was grown in both Burgundy and Champagne. Winemaker Kristen Barnhisel: “This true Pinot Blanc, sourced from our sustainably farmed joint venture with F&G Vineyard. The grapes were handpicked in the morning and gently pressed to retain bright floral, pear, and apple aromas and vibrant acidity. Aging *sur lie* in a concrete 'egg' and neutral French puncheons and barrels provided a creamy texture and long finish – with just the right amount of palate-refreshing, cool-climate acidity.”

New Wine
Debut
Release

2010 J. Lohr Cuvée St. E



The inspiration for our J. Lohr Cuvée St. E comes from the celebrated Grand Cru wines of St. Emilion on Bordeaux's Right Bank. These memorable wines are composed primarily from Cabernet Franc and/or Merlot. The 2010 Cuvée St. E blends 46% Cabernet Franc 31% Merlot, 20% Cabernet Sauvignon, and 3% Malbec. It was aged for fifteen months in French oak, 50% new wood. Director of Winemaking Steve Peck: “The initial aroma is plum confection with dark chocolate praline. Rich, with zesty pomegranate fruit, blood orange, and grenadine on the palate. Bottled in 2012, the extended time in our cellars has softened the tannins and aged the wine to perfection.”



2015 J. Lohr Cuvée St. E



Completing this “mini-vertical” of prized Cuvée St. E, the 2015 bottling is composed of 80% Cabernet Franc and 20% Cabernet Sauvignon. The less-than-normal amount of fruit harvested in early October showed intense, focused flavors. Aged eighteen months in French oak barrels, 65% new, from Bordeaux coopers DJ and Sylvain. Director of Winemaking Steve Peck: “This wine is dark in color with a bright garnet hue. Aromas of red currant, coffee bean, and dark chocolate lead to a palate of ripe plum and cassis. Tightly wound tannins are typical in Cabernet Franc and present the greatest reward after a few years of bottle age.”



SPRING RELEASES & PRICING

WINEMAKERS' SELECTION



	RETAIL	CLUB
2018 J. Lohr <i>Gesture</i> Grenache Rosé.....	\$22.00	\$18.70
2017 J. Lohr Arroyo Vista Chardonnay.....	\$25.00	\$21.25
2015 J. Lohr Carol's Vineyard Cabernet Sauvignon....	\$60.00	\$51.00
2016 J. Lohr Tower Road Petite Sirah.....	\$35.00	\$29.75
<i>subtotal</i>	\$142.00	\$120.70
<i>CA shipment (shipping \$12)</i>	\$132.70*	
<i>Outside CA shipment (shipping \$15)</i>	\$135.70*	
<i>San Jose Pick-ups</i>	\$131.86	
<i>Paso Robles Pick-ups</i>	\$129.45	

BARREL SOCIETY



Assorted

2018 J. Lohr <i>Gesture</i> Grenache Blanc.....	\$30.00	\$24.00
2018 J. Lohr <i>Gesture</i> RVG.....	\$35.00	\$28.00
2018 J. Lohr <i>Gesture</i> Grenache Rosé.....	\$22.00	\$17.60
2017 J. Lohr <i>Gesture</i> Mourvèdre.....	\$30.00	\$24.00
2016 J. Lohr Tower Road Petite Sirah.....	\$35.00	\$28.00
2016 J. Lohr Hilltop Cabernet Sauvignon.....	\$35.00	\$28.00
<i>subtotal</i>	\$187.00	\$149.60
<i>CA shipment (shipping \$12)</i>	\$161.60*	
<i>Outside CA shipment (shipping \$15)</i>	\$164.60*	
<i>San Jose Pick-ups</i>	\$163.44	
<i>Paso Robles Pick-ups</i>	\$160.45	

Reds Only

2017 J. Lohr Fog's Reach Pinot Noir.....	\$35.00	\$28.00
2016 J. Lohr <i>Gesture</i> Syrah.....	\$30.00	\$24.00
2017 J. Lohr <i>Gesture</i> Mourvèdre.....	\$30.00	\$24.00
2016 J. Lohr Tower Road Petite Sirah.....	\$35.00	\$28.00
2016 J. Lohr Hilltop Cabernet Sauvignon (2 btls).....	\$70.00	\$56.00
<i>subtotal</i>	\$200.00	\$160.00
<i>CA shipment (shipping \$12)</i>	\$172.00*	
<i>Outside CA shipment (shipping \$15)</i>	\$175.00*	
<i>San Jose Pick-ups</i>	\$174.80	
<i>Paso Robles Pick-ups</i>	\$171.60	

*price does not include sales tax

VINEYARDS SELECT SOCIETY



	RETAIL	CLUB
2018 J. Lohr F&G Pinot Blanc.....	\$35.00	\$28.00
2017 J. Lohr <i>Gesture</i> Syrah.....	\$30.00	\$24.00
2017 J. Lohr <i>Gesture</i> Mourvèdre.....	\$30.00	\$24.00
2016 J. Lohr Tower Road Petite Sirah.....	\$35.00	\$28.00
2016 J. Lohr Hilltop Cabernet Sauvignon.....	\$35.00	\$28.00
2013 J. Lohr Carol's Vineyard Cabernet Sauvignon....	\$62.00	\$49.60
2015 J. Lohr Cuvée St. E.....	\$50.00	\$40.00
2010 J. Lohr Cuvée St. E.....	\$60.00	\$48.00
<i>subtotal</i>	\$337.00	\$269.60
<i>CA shipment (shipping \$12)</i>	\$281.60*	
<i>Outside CA shipment (shipping \$15)</i>	\$284.60*	
<i>San Jose Pick-ups</i>	\$294.54	
<i>Paso Robles Pick-ups</i>	\$289.15	





The warm spring weather during our Vintage Paso VIP event in March was perfect, as we enjoyed J. Lohr library releases, music, and lively conversation with our wonderful club members. Upper center and lower left: Jeff Meier, J. Lohr President and COO, catching up with long-time members and meeting new fans.

J. LOHR WINE CLUB UPCOMING EVENTS

Member Paso Robles Wine Festival VIP Tasting

Saturday, May 18. 11:00 am to 3:00 pm.

Complimentary walk-around tasting for club members and up to 2 guests. Library wines, barrel samples, cheese and antipasto, music by Les Beck.

Reservations required. Call 805.239.8900 or email kim@jlohr.com

Spring Release Pick-Up Parties

May 29 and May 30. 6:30 pm to 8:30 pm.

Triton Museum, Santa Clara. Sample your club selections to live music and the museum's impressive art collection. Your spring releases will be ready for pickup onsite!

Reservations required. Space is limited. Indicate which night you'd like to attend. Call Kim Williams at 805.226.3650 or email wle@jlohr.com

June 1. 11:00 am to 1:00 pm and 2:00 pm to 4:00 pm.

Paso Robles Wine Center. Taste a sampling of the club selections while enjoying light appetizers and live music. Your spring releases will be ready for pickup onsite!

Reservations required. Space is limited. Note which time you would like to attend. Email kim@jlohr.com or call 805.239.8900.

J. Lohr Summer Dinner Series 2019 – San Jose Wine Center

June 27, July 25, and August 29.

Join the Lohr family and our winemakers for exciting cuisine paired to current and library Vineyard Series wines. Club members will have access to tickets one week before the public. An invitation email with details will be sent to members four weeks prior to each event.

Annual Wine Club Harvest Outing in Paso Robles

Late September or Early October (exact date tbd).

Hosted by Steve Lohr. Our annual harvest event includes Friday welcome dinner, Saturday breakfast in our Hilltop Vineyard, a vineyards and winery tour, lunch on the patio, and a tasting seminar presented by Steve. More info to follow closer to harvest; be sure we have your current email address!

J. LOHR
VINEYARDS & WINES

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