

NEWSLETTER



# J. LOHR

WINE CLUBS

## MEMBER NEWSLETTER

Winter 2020

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*“After the long 2019 growing season, the soils are getting replenished from the winter rains”*

— Kristen Barnhisel

*Dear Friends of J. Lohr,*

Happy New Year! All of us here at J. Lohr hope that 2020 is full of promise, excitement, and new opportunities to share great wines with friends!

Winter here in Greenfield brings a chill in the air and a dusting of snow on the coastal mountains around us. We’ve commenced pruning in our Riesling blocks and will continue throughout the vineyards during these winter months, taking advantage of sunny days. After the long 2019 growing season, the soils are getting replenished from the winter rains; the vines are dormant, awaiting budbreak currently forecasted for the middle of March.

Things may be quiet right now in the vineyards but in the cellar our team is extremely busy. We are completing primary and malolactic fermentation on many of our young white wines from the fall harvest. We are crafting our first blends of the season, such as the 2019 J. Lohr Estates Bay Mist Riesling and our winery exclusive J. Lohr F & G Vineyard Sauvignon Blanc. So far, the 2019 vintage wines are showing very good quality, with pure fruit aromas and great texture from the long, cool growing season.

We are pleased to share with our wine club members two new, exceptional (if I do say so myself) J. Lohr Vineyard Series wines from 2018 – the 2018 J. Lohr October Night Chardonnay and 2018 J. Lohr

Arroyo Vista Chardonnay. They both beautifully capture what makes Monterey’s Arroyo Seco appellation such a great place to grow rich yet balanced Chardonnay. With Dungeness crab in season right now, I’m thinking of pairing these two new wines with a warm, satisfying seafood chowder or equally delicious buttery crab cakes!

Outside of the winery, I am looking forward to presenting at the upcoming Unified Wine and Grape Symposium in Sacramento and attending the Women of the Vine & Spirits Global Symposium in Napa. Our #JLohrWomen program is currently underway on our social media channels, leading up to National Women’s History Month in March. Please follow us and share the #JLohrWomen conversation as we spotlight the contributions of the many talented female team members at J. Lohr.

We hope to see you soon at a club event or in our wine centers in San Jose or Paso Robles. We look forward to your feedback on these newest J. Lohr releases after you have enjoyed them with friends and family.

Cheers!

*Kristen*

**Kristen Barnhisel**

*Winemaker, White Wines*





# J. LOHR GESTURE WINES

## “Rhône Meets Paso Robles”



Paso Robles has established itself as the West Coast’s premier Rhône variety growing region. In particular, the classic Rhône grapes have found a home in J. Lohr’s

*Introduced in 2009, the wines of the J. Lohr Gesture series are limited production, Rhône-style releases that illustrate the depth and breadth of our winemakers’ craft.*

vineyards, largely in western Paso’s Adelaida District sub-appellation. There the higher winter rainfall totals and lime-laden soils provide superb conditions for growing Syrah, Grenache Noir, Viognier, Mourvèdre, Roussanne, and Grenache Blanc.

Introduced in 2009, the wines of the J. Lohr *Gesture* series are limited production, Rhône-style releases that illustrate the depth and breadth of our winemakers’ craft. With the *Gesture* program, the J. Lohr winemaking team explores various Rhône grapes both as single varietal bottlings and interesting, traditional blends. *Gesture*’s labels carry the signatures of winemakers Steve Peck and Kristen Barnhisel.

Named and conceptualized by Cynthia Lohr as a thank you to our club members, these special J. Lohr *Gesture* wines are available only at the source – directly to members in their wine club shipments, at the San Jose and Paso Robles Wine Centers, or by logging-into their membership online at [jlohr.com](http://jlohr.com).

### 2018 J. Lohr Gesture GSM

**Source:** Gean Vineyard, Paso Robles

**Cépage:** Grenache (73%), Syrah (24%), Mourvèdre (3%)

**Aging:** French oak, 10 months, 25% new

**Cases Produced:** 614

**Club Release:** Winter 2020

**Cellaring:** Up to five years from vintage date

**Pairings:** Beef or lamb stews, roasted vegetables, anything off the grill

*Emulating the classic red blends of the southern Rhône Valley, the J. Lohr Gesture GSM combines Grenache, Syrah, and Mourvèdre from our Gean Vineyard in western Paso Robles.*



## Daube Provençale (Provençal Stew)

*From the kitchen of our own J. Lohr President/COO Jeff Meier, here's a traditional winter stew that goes sensationally well with the J. Lohr Tower Road Petite Sirah – one of this club shipment's new releases.*

### Ingredients

- 3 lbs beef chuck steak or lamb shoulder
- 4 thick slices smoked bacon
- 2 tablespoons olive oil
- 2 white onions, medium diced
- 4 garlic cloves, crushed
- 3 large carrots, peeled, cut into thick diagonal slices
- 1 stalk celery, chopped
- 4 sprigs each: rosemary, thyme, and flat leaf parsley, tied in a bundle
- 2 bay leaves
- 8 Roma tomatoes, peeled and chopped (or 1 cup canned tomatoes)
- Zest of one orange
- Salt and freshly ground black pepper
- Pinch of allspice
- ½ bottle of J. Lohr Tower Road Petite Sirah
- ¼ cup pitted niçoise olives

### Directions

Cut the meat into large pieces, removing any excess fat. Dice the bacon. Bring a Dutch oven to medium heat and add the olive oil. Add the bacon to the pan and render the fat. Remove the bacon from the pan and set aside. Season the meat with salt and pepper; sear in the bacon fat in batches until nicely browned on all sides. Remove the meat from the pan; add the onion, celery, carrot, and garlic and cook covered for 4 to 5 minutes, stirring regularly. Add the wine to the vegetables to deglaze, stir well. Add the tomatoes and the herb bundle. Return the meat to the pot together with the orange zest and bacon. Add enough water to just cover the meat and bring to a boil. Reduce to a simmer, cover, and cook until the meat is tender (at least two hours - you may transfer the pot at this point to a 350 degree oven). Adjust the seasoning if necessary and add the olives.

Serve over egg noodles and pair with J. Lohr Tower Road Petite Sirah.

**Prep Time: 35 min.**

**Cook Time: 2hrs plus**

**Servings: 4-6**

### 2018 J. Lohr October Night Chardonnay



The vineyards for October Night are located just thirty miles from chilly 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 all in a single night in October. Exotic floral aromas of gardenia and orange blossom are complemented on the palate by notes of white peach, citrus, and baking spices. The cool climate acidity and long finish complete one of J. Lohr's most distinctive Chardonnays.



### 2017 J. Lohr Shotwell Vineyard Cabernet Sauvignon



Shotwell Vineyard is located in the El Pomar District of Paso Robles. This bottling represents the second crop ever to be harvested from blocks 14 and 16, planted in 2014 to Cabernet Sauvignon ENTAV clone 412. The wine spent eighteen months in 60-gallon French oak barrels, 10% new. Director of Winemaking Steve Peck: “The debut 2017 J. Lohr Shotwell Vineyard Cabernet Sauvignon is a pure expression of a noble variety from young vines on a single vineyard. Black currants, anise, and tobacco shape the nose. Firm structure on the palate gives way to a long finish of red fruit.”



### 2017 J. Lohr Tower Road Petite Sirah



Petite Sirah thrives in the vineyards on either side of 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. 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, berry, and spice frames the wine's briary blackberry and olallieberry palate character. Our gentle approach to winemaking emphasizes a rich and dense tannin structure that is a hallmark of Petite Sirah from the region.”







**2017 J. Lohr Gesture Syrah**



The two growing sources for the 2017 *Gesture* Syrah are the Terra Bella Vineyard and the G2 Vineyard. The Terra Bella planting is in Paso Robles' Adelaida district at an 1,800 foot elevation. The G2 vineyard is a property in the middle of the Willow Creek District that we have worked with for over a decade. Fifteen months aging in 60-gallon French oak barrels added the final touches to the wines' sensational fruit structure. Director of Winemaking Steve Peck: "The bright nose displays aromas of cranberry and blueberry, with a hint of white pepper; those characters are echoed on the palate, where the dark fruit component is framed by fine-grained tannins and a nice touch of minerality."



**2018 J. Lohr Fog's Reach Pinot Noir**



Steve Lohr noticed that tendrils of fog making their way off nearby Monterey Bay stopped just shy of our most coveted blocks of Pinot Noir in the Arroyo Seco appellation – and so the wine had its name. 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 gravelly loam soils underlain by large, potato-sized cobblestones. The unique combination of climate, soil, and viticulture produces deeply-colored, elegant Pinot Noir with refined structure and flavor.



**2018 J. Lohr Arroyo Vista Chardonnay**



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 French oak barrel fermentation and fourteen months of sur-lie barrel aging to create Arroyo Vista's trademark balance and style. Winemaker Kristen Barnhisel: "The Arroyo Vista showcases 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."

**2016 J. Lohr Carol's Vineyard Cabernet Sauvignon**



Carol's Vineyard lies in northern St. Helena along the Napa River. The vineyard was planted to 27 acres of Cabernet Sauvignon (Clone 337 on 3309 rootstock) and 4.3 acres of Petit Verdot. The well-drained, gravelly, sandy loam soil and Bordeaux-like climate of the Napa Valley are ideally suited to producing richly textured, luxury-quality fruit. The 2016 growing season progressed slow and steady at Carol's Vineyard, with budbreak arriving on cue in the last week of March. Steady, warm weather from veraison through harvest brought the crop in on the third week of September that year. 92% Cabernet Sauvignon, 8% Petit Verdot.



**2018 J. Lohr Gesture RVG**



This wine beautifully reflects the creative efforts of both the vineyard and winemaking teams with an elegantly complex, yet subtle Rhône-style white blend. Winemaker Kristen Barnhisel: "The 2018 J. Lohr *Gesture* RVG presents a youthful, delicate nose of daffodil, honeysuckle, Meyer lemon, and honeydew melon. These aromas expand on the palate with flavors of ripe white peach and tangerine, with a balanced texture and long finish." 59% Roussanne, 10% Viognier, 31% Grenache Blanc.



**2018 J. Lohr Gesture GSM**



Paso Robles has established itself as the West Coast's premier Rhône variety growing region. The source for this limited *Gesture* blend of Grenache (73%), Syrah (24%), and Mourvèdre (3%) 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 a variety of dishes, from an onion tart to grilled lamb to spicy crab cakes to a savory vegetable stew.





## 2016 J. Lohr Gesture Syrah Library Release



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. The wine underwent 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 Hilltop Cabernet Sauvignon Library Release



Hilltop is one of the Paso Robles region’s most recognizable Cabernets. This library release from the 2013 vintage is comprised of 96% Cabernet Sauvignon, 3% Merlot, and 1% Petit Verdot. It was aged for 18 months in 225-liter French oak barrels, 60% being new wood. Winemaker Steve Peck: “The 2013 Hilltop’s ripe Cabernet varietal aromas of black plum, violet, and tobacco are complemented by a touch of hazelnut and cocoa powder from the French oak barrels. A dense but approachable mid-palate is followed by intense and vibrant red fruit on the finish. Almost five years of bottle age has the ’13 Hilltop showing beautifully right now; it will continue to develop for another four to five years with proper cellaring.”



## 2014 J. Lohr Gesture Syrah Library Release



The third in a trio of strong vintages for Paso Robles, the wines of 2014 are showing dense and aromatically expressive, and are somewhat reminiscent of the early 2004 vintage. Aged sixteen months in French oak “Burgundy Export” barrels, with 50% being new wood. Winemaker Steve Peck: “The 2014 J. Lohr *Gesture Syrah* offers intense blue fruit and plum aromas complemented by a touch of vanillin and char on the finish. The concentrated palate is rich in flavor while holding a balanced finish.”

## 2013 J. Lohr Cuvée POM Library Release



As the second in a string of three very favorable vintages, 2013 may be remembered as the best since 2007 for Paso Robles and much of California. When assembling the blend for this limited release, we worked out the primary fruit signature by initially balancing the volume of Merlot (84%) and Malbec (8%). The blend was then finished with equal amounts of Cabernet Sauvignon (4%) and Cabernet Franc (4%), which sharpened the palate and established length. Aged for sixteen months in French oak Bordeaux barrels, 60% being new. After almost five years now of bottle age, the wine is drinking beautifully.



## 2016 J. Lohr Cuvée POM



The inspiration for J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol on the Right Bank of Bordeaux. These legendary wines are traditionally composed of Merlot and Cabernet Franc, with sparse additions of Cabernet Sauvignon, Malbec, and Petit Verdot. The ’16 POM is delicious now but will certainly reward several years of careful cellaring. 90% Merlot, 5% Cabernet Franc, 4% Cabernet Sauvignon, 1% Malbec.



# WINTER RELEASES & PRICING

## WINEMAKERS' SELECTION



	RETAIL	CLUB
2018 J. Lohr October Night Chardonnay.....	\$25.00	\$21.25
2017 J. Lohr Shotwell Vineyard Cabernet Sauvignon ..	\$45.00	\$38.25
2017 J. Lohr Tower Road Petite Sirah .....	\$35.00	\$29.75
2017 J. Lohr <i>Gesture</i> Syrah.....	\$30.00	\$25.50
<i>subtotal</i>	<b>\$135.00</b>	<b>\$114.75</b>
<i>CA shipment (shipping \$12)</i>		<b>\$111.45*</b>
<i>Outside CA shipment (shipping \$15)</i>		<b>\$114.45*</b>
<i>San Jose Pick-ups</i>		<b>\$108.65</b>
<i>Paso Robles Pick-ups</i>		<b>\$106.66</b>

## BARREL SOCIETY



### Assorted

2018 J. Lohr Arroyo Vista Chardonnay.....	\$25.00	\$20.00
2016 J. Lohr Carol's Vineyard Cabernet Sauvignon.....	\$60.00	\$48.00
2018 J. Lohr <i>Gesture</i> GSM.....	\$30.00	\$24.00
2018 J. Lohr <i>Gesture</i> RVG.....	\$35.00	\$28.00
2017 J. Lohr Tower Road Petite Sirah .....	\$35.00	\$28.00
2016 J. Lohr <i>Gesture</i> Syrah.....	\$34.00	\$27.20
<i>subtotal</i>	<b>\$219.00</b>	<b>\$175.20</b>
<i>CA shipment (shipping \$12)</i>		<b>\$173.60*</b>
<i>Outside CA shipment (shipping \$15)</i>		<b>\$176.60*</b>
<i>San Jose Pick-ups</i>		<b>\$176.55</b>
<i>Paso Robles Pick-ups</i>		<b>\$173.32</b>

### Reds Only

2016 J. Lohr Carol's Vineyard Cabernet Sauvignon....	\$60.00	\$48.00
2017 J. Lohr Tower Road Petite Sirah .....	\$35.00	\$28.00
2018 J. Lohr Falcons Reach Pinot Noir .....	\$35.00	\$28.00
2013 J. Lohr Hilltop Cabernet Sauvignon.....	\$41.00	\$32.80
2018 J. Lohr <i>Gesture</i> GSM.....	\$30.00	\$24.00
2016 J. Lohr Cuvée POM .....	\$50.00	\$40.00
<i>subtotal</i>	<b>\$251.00</b>	<b>\$200.80*</b>
<i>CA shipment (shipping \$12)</i>		<b>\$185.60*</b>
<i>Outside CA shipment (shipping \$15)</i>		<b>\$188.60</b>
<i>San Jose Pick-ups</i>		<b>\$189.66</b>
<i>Paso Robles Pick-ups</i>		<b>\$186.19</b>

\*sales tax dependent  
on ship to location

## VINEYARDS SELECT SOCIETY



	RETAIL	CLUB
2018 J. Lohr Arroyo Vista Chardonnay.....	\$25.00	\$20.00
2016 J. Lohr Carol's Vineyard Cabernet Sauvignon.....	\$60.00	\$48.00
2018 J. Lohr Falcons Reach Pinot Noir .....	\$35.00	\$28.00
2017 J. Lohr Tower Road Petite Sirah .....	\$35.00	\$28.00
2018 J. Lohr <i>Gesture</i> GSM.....	\$30.00	\$24.00
2014 J. Lohr <i>Gesture</i> Syrah.....	\$34.00	\$27.20
2013 J. Lohr Cuvée POM.....	\$56.00	\$44.80
2016 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>\$304.00*</b>
<i>Outside CA shipment (shipping \$15)</i>		<b>\$307.00*</b>
<i>San Jose Pick-ups</i>		<b>\$319.01</b>
<i>Paso Robles Pick-ups</i>		<b>\$313.17</b>





# UPCOMING J. LOHR WINE CLUB EVENTS



## World of Pinot Noir

Thursday, March 5 to Saturday, March 7  
The Ritz-Carlton Bacara, Santa Barbara

This annual event gathers the planet's foremost Pinot Noir wineries and winemakers, renowned chefs, sommeliers, and leading wine scholars in a weekend-long seaside celebration of this noble grape. Come by the J. Lohr table at the Grand Tasting and say hello. Details at [WorldOfPinotNoir.com](http://WorldOfPinotNoir.com)



## Vintage Paso Weekend

Saturday, March 21 | 11:00 a.m. to 3:00 p.m.  
J. Lohr Wine Center, Paso Robles

Stop by the Club VIP tent at the J. Lohr Paso Robles Wine Center on the Saturday of Vintage Paso Weekend. From 11 a.m. to 3 p.m., enjoy a sampling of library wines and a special pour from our J. Lohr Cuvée Series, accompanied by charcuterie and cheeses. Please RSVP to [kim@jlohr.com](mailto:kim@jlohr.com) or call 805-239-8900. Club member and up to 3 guests are welcome!



## Pebble Beach Food & Wine

Thursday, April 16 to Sunday, April 19  
Pebble Beach, Monterey Coast

Billed as the premier epicurean lifestyle event on the West Coast, the PBF&W event matches 250 acclaimed wineries (including J. Lohr) and 100 celebrity chefs to create a luxury, four-day experience in one of the most picturesque coastal settings in the world. More details at [PBFW.com](http://PBFW.com)





**J. LOHR**  
VINEYARDS & WINES

J. Lohr San Jose Wine Center | 1000 Lenzen Ave, San Jose, CA 95126 | (408) 918-2160  
J. Lohr Paso Robles Wine Center | 6169 Airport Rd, Paso Robles, CA 93446 | (805) 239-8900

wine club email: [wineclubs@jlohr.com](mailto:wineclubs@jlohr.com)

**JLohr.com**