

MEMBER NEWSLETTER



**J. LOHR**

WINE CLUBS

**MEMBER NEWSLETTER**

*Fall 2023*

**INSIDE THIS ISSUE**

2

*Greetings From  
Lawrence Lohr*

4

*Featured  
Club Wines*

16

*Wine Club  
Recipes*



*“As you may know, this past winter was the wettest and coolest on record in California in forty years.”*

— Lawrence T. Lohr

### *J. Lohr Wine Club Members,*

I hope this finds you well. As I write this, we are now in the final few weeks before the start of the 2023 harvest. Our experienced J. Lohr winegrowing team, consisting of many dedicated and hard-working women and men in the vineyards and wineries, is ready to meet the moment—but Mother Nature, always a crucial partner in our endeavors, has her own ideas about harvest timing.

As you may know, this past winter was the wettest and coolest on record in California in 40 years. The unusually cool weather continued into spring, and much of the summer was quite mild. Consequently, every stage of the grape-growing process—from bud break to flowering to veraison—has been delayed. Throughout the growing season, many of us walk our vineyards regularly, making assessments along the way. The good news is that, though the start of harvest may be pushed back a few weeks, the quality of the fruit appears to be very good, and a later harvest affords us extra time to prepare. Once it’s “go time,” our experienced vineyards, production, and winemaking teams will do what they do best—work together to get the job done safely. Harvest is always a special time of the year, and once fruit starts arriving at the wineries in both Paso Robles and Monterey, it’s likely to be an around-the-clock effort into November.

While we wait for the 2023 crush to get underway, we can appreciate our past successful harvests by looking at this fall’s Wine Club shipment of exceptional new releases. In particular, the 2021 J. Lohr Home Ranch Petit Verdot is a favorite of mine. Petit Verdot is one of the five traditional Bordeaux red varieties. At J. Lohr, we often include a touch of this varietal in our Cabernet Sauvignon-based blends to add dark fruit and spice notes. It’s fun to try on its own terms – this release’s brambly texture and long finish (thank you, 15 months French oak barrel aging) mean it can be enjoyed now in its youth or after a few years of cellaring to further develop the flavors in the bottle. Personally, I plan on having it alongside a grilled, rosemary-rubbed ribeye steak on an upcoming weekend. We look forward to your feedback on all of the members’ wines in this fall shipment.

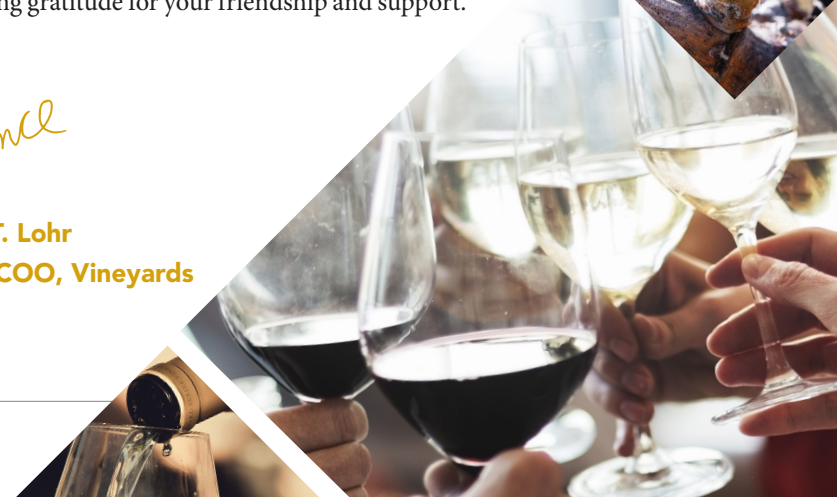
I am excited to see many of you in Paso Robles for the October 22nd J. Lohr Wine Clubs Appreciation Party. It has been a few years since we’ve been able to gather together to celebrate, taste, converse, and say thank you. I look forward to spending a memorable afternoon with you.

From the Lohr family and the entire J. Lohr team, we send our continuing gratitude for your friendship and support.

Sincerely,

*Lawrence*

**Lawrence T. Lohr**  
Co-owner/COO, Vineyards



2022 J. Lohr F&G Vineyard Pinot Blanc



Pinot Blanc was one of the original 11 varieties planted by Jerry Lohr in the Arroyo Seco in 1972. This wine was grown on our sustainably farmed joint venture, the F&G Vineyard. The rugged cobblestone-laden soils in the Arroyo Seco keep yields in check and produce fruit with varietal intensity, minerality, and exceptional weight. The long, cool growing season of the Arroyo Seco appellation ensures that texture develops alongside bright acidity. The 2022 growing season was characterized by a very cool spring; warmer summer weather with daytime highs in the 80s helped fully ripen the grapes. The earlier cool weather enhanced the fresh fruit flavors while the region's afternoon winds slowed maturity to increase texture. We harvested in two picks – the first to enhance the bright acidity of this variety and the second to provide riper melon flavors and finish. Aged for six months *sur lie* in concrete egg, neutral French oak barrels, and puncheons.

Winemaker, White Wine Kristen Barnhisel's notes: *"The 2022 F&G Vineyard Pinot Blanc displays aromas of yellow rose, apple, and pear. Complex flavors of ripe melon and Meyer lemon emerge, with a creamy texture and a long finish from fermentation and aging in the large vessels. Serve as an aperitif to complement Taleggio cheese or as an entrée with apple fennel salad or shellfish with lemon aioli."*

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2021 J. Lohr Arroyo Vista Chardonnay



Our J. Lohr Arroyo Vista Chardonnay is grown in the heart of the cool, windswept Arroyo Seco AVA of Monterey County. While the basis of the blend is Clone 76, with its ripe pear and apple flavors, the wine displays additional depth in this vintage due to the addition of some new clones from the replanted, original Arroyo Vista Block 5. New to the Arroyo Vista blend, the Mt. Eden Clone offers notes of daffodil, Meyer lemon, and tangerine flavors; Clone 17 displays floral, strawberries and cream, and white peach flavors. Clone 95 offers yellow peach and a rich texture, and Clone 96 provides apple and apricot flavors and bright acidity. This Chardonnay was aged *sur lie* in French oak barrels for 14 months (45% new wood).

Winemaker, White Wine Kristen Barnhisel's notes: *"The 2021 Arroyo Vista Chardonnay exhibits intriguing aromas of paperwhites, Meyer lemon, ripe apple, pear, and crème brûlée. The rich palate texture is balanced by layered flavors of pear, lemon cream, baking spices, and minerality, with a long, sweet oak finish. Serve with triple crème brie cheese, creamy mushroom polenta, chicken with dijon mustard sauce, lobster or crab with lemon butter."*

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2021 J. Lohr Hilltop Cabernet Sauvignon



The majority of the fruit for the 2021 Hilltop vintage was grown on the J. Lohr Shotwell Vineyard, located within the cool Templeton Gap-influenced El Pomar District of Paso Robles. Ten percent of the fruit came from our Beck Vineyard, uniquely located at a 1,700-foot elevation in the Creston District. The balance of the blend was from our J. Lohr properties in the mountainous Adelaida District.

Our Paso Robles vineyards are blessed with long summer days of intense sunshine; the near 100°F daytime temperatures in summertime are followed by chilly, ocean-cooled nights in the 50s. The Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime shale-laden soils. Water is at a premium in these vineyards, requiring the viticulturist to fine-tune pruning and irrigation to achieve dark fruit with resolved tannins year after year. Aged 16 months in French oak barrels from coopers Berger, Marcel Cadet, Saint Martin, Sylvain, and Taransaud.

Red Winemaker Brenden Wood's notes: *"Hilltop is the flagship red of our Vineyard Series program. The 2021 vintage displays trademark aromas of blackberry and blueberry enhanced by crushed violet, Herbes de Provence, and spiced tea. It is dense and soft on the palate, with finely textured tannins. Juicy layers of black and red currants lead to a bright finish, accented by pastry notes from the extended barrel aging. Decant for utmost enjoyment in the short term; will reward proper cellaring for ten years and more from vintage date. Delicious with rosemary-seasoned ribeye and garlic roasted potatoes with parsnips and fennel."*

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2021 J. Lohr Gesture Syrah



The ever-so-popular *Gesture* Syrah saw an exciting change with the 2021 vintage. This marks the first bottling in which the fruit comes entirely from our J. Lohr Stairway Vineyard in the Adelaida District of Paso Robles. This Syrah was grown on soil series 113, described as "Balcom-Calleguas complex, 50% to 75% slopes." Hiking up the vine rows here is treacherous; only crawler tractors can safely farm this site. This part of Paso Robles is an ancient, uplifted seabed; fossilized seashells are often found in the ground even though the vineyard is perched at an average elevation of 1,500 feet. The climate at Stairway is ideal for growing Syrah, with moderate daytime high temperatures thanks to early afternoon breezes from the nearby coast. This helps the Syrah ripen slowly and preserve its spicy, peppery varietal character. At harvest, whole berries were sorted into small 6-ton open-top tanks and cold-soaked for two days prior to fermentation. The wine was aged for 16 months on light lees in 5-year-old neutral French oak barrels to retain the purity of fruit expression.

Red Winemaker Brenden Wood's notes: *"The 2021 J. Lohr Gesture Syrah showcases racy black cherry aromas paired with varietal accents of cracked pepper and thyme. The palate is lush and lively with succulent layers of blackberry, black cherry, and cassis that wash across the palate. The wine is very enjoyable now for its juicy fruit profile; it will develop additional complexity in the bottle over the next five to six years when properly cellared. This hearty spice-filled red will prove a perfect match with wine-braised beef with mushrooms and windowpane potatoes."*

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2021 J. Lohr Shotwell Vineyard Malbec



The J. Lohr Shotwell Vineyard is in the El Pomar District of the Paso Robles AVA. The climate here is a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a quite cool location for a late-ripening red Bordeaux variety. This tightly spaced cordon-trained, spur-pruned planting of Malbec clone 596 is laid out with an 8' by 4' vine spacing; it was planted in 2015 on a north-facing slope of calcareous Linne-Calodo soil.

The steep slope at this location required the row direction for planting to follow the grade of the hillside, in order for our tractors to navigate the steep terrain. We've coined the term "friendly blender" for our Paso Robles Malbec because its approachable, high-tone red fruit flavor and soft texture help elevate many of our red blends. With this bottling, we are excited to let one of our favorite blocks of Malbec shine. The J. Lohr Shotwell Vineyard Malbec has been aged in water-bent, medium-toast French oak barrels from cooper Marcel Cadet for 15 months; this cooperage has a low oak aroma impact, which allows full expression of the Malbec's varietal character.

VP, Winemaking Steve Peck's notes: *"The 2021 Shotwell Vineyard Malbec is dark purple at its core with energetic magenta hues that stain the glass when swirled. Initial dried cherry and hibiscus fragrances lead into fresh raspberry and blueberry aromas with hints of milk chocolate. The plush texture contrasts with lively raspberry and plum flavors that hang on the finish. It will display expressive, vibrant fruit in the first five years past vintage date, but will also age gracefully for up to 10 years. Enjoy with Argentine-style beef asado or try with a portobello mushroom sandwich"*

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2021 J. Lohr Home Ranch Petit Verdot



Petit Verdot is one of the five classic Bordeaux red varieties. This Petit Verdot was grown on the J. Lohr Home Ranch Vineyard in the warmer Region III Paso Robles Estrella District. The block was planted to an east-west row orientation in 2008 with clone 400 on low-vigor 420A rootstock. The soils are coarse, loamy Ar buckle-San Ysidro complex. A highly fruitful variety, Petit Verdot is prone to overcropping, requiring extensive fruit thinning to achieve luxury wine quality. Our program involves pinching clusters from young shoots in early spring, followed by dropping to one cluster per shoot before veraison. This protocol favors good canopy development, allowing sunlight to envelop every cluster – resulting in exceptional color and flavor development in the fruit. The Petit Verdot grapes were hand-picked on October 26th, 2021. After primary and malolactic fermentations were complete, the wine was aged for 15 months in French oak barrels from coopers Marcel Cadet and François Frère; 22% was new wood.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"Displays abundant aromas of ripe plum, blueberry, and violet, with subtle cedar and anise notes from 15 months aging in French oak barrels. Brambly and bright on entry, the tannin structure is refined and polished, with lasting blackberry and black cherry flavors that linger on the finish. Petit Verdot is traditionally used to lend structure to Bordeaux blends; it will age gracefully as a single varietal for over a decade. Pair with mushroom risotto as a main course or end the meal alongside aged hard cheeses, almonds, and dried fruit."*

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2021 J. Lohr Home Ranch Cabernet Franc



When planted in 2007, our Cabernet Franc block at the J. Lohr Home Ranch in the Paso Robles Estrella District was laid out on an east-to-west row orientation with Clone 327 grafted to low-vigor 420A rootstock. The soil is low water-holding, fine loamy Nacimiento - Los Osos complex. Cabernet Franc is an upright-growing variety that is very drought tolerant. The J. Lohr viticulture team's expertise in managing vine water stress is key to developing this wine's rich, chocolatey character, with just a touch of typical varietal floral and mint characteristics. The Cabernet Franc grapes were hand-harvested on October 21st and 23rd, 2021. After primary and malolactic fermentations, the wine was aged for 15 months in French oak "Bordeaux Export" barrels from Cooper Marcel Cadet, 16% of which was new wood.

VP, Winemaking Steve Peck's notes: *"The 2021 J. Lohr Home Ranch Cabernet Franc was grown on the hillside across the street from our J. Lohr Paso Robles Wine Center. Fragrant aromas of cocoa powder, berry compote, and espresso give way to more subtle aromas of mint, wild raspberry, and garrigue. The palate is pleasantly pure and plump with a mouthwatering finish. This bottling of 100% Cabernet Franc has the phenolic concentration and aromatic finesse to age elegantly for 10 to 15 years. It will prove a perfect match to grilled lamb preparations or a roasted beet salad."*

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2019 J. Lohr Cuvée PAU



The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux, which rely primarily on Cabernet Sauvignon, with accent contributions of the other Bordeaux red varieties. The Cabernet Sauvignon component for this blend was hand-picked in late autumn of 2019 on November 6th from the steep, chalky slopes of our J. Lohr Stairway Vineyard in the Adelaida District of Paso Robles. The fruit was fermented in a single, 12-ton open-top stainless-steel tank. The final blend includes 12% Cabernet Franc, which brings savory, peppery elements; small additions of Petit Verdot and Merlot add blue fruit and lively cherry flavors, respectively. The wine was aged for 22 months in Bordeaux Export-style French oak barrels (62% new wood) from coopers Marcel Cadet, Nadalié, and Saury.

VP, Winemaking Steve Peck's notes: *"This 2019 J. Lohr Cuvée PAU leads with pure cassis and black cherry aromas followed by cedar, cigar box, and licorice notes. The expressive palate displays abundant red berry flavors of Bing cherry and fresh plum with a bright, age-worthy finish. When decanted, it is very attractive now for its dark fruit and spice rack character. It will also evolve and reward up to 12 years of patient, proper cellaring – if you can wait that long. Serve with grilled rosemary lamb chops, garlic mashed potatoes, and roasted beets."*

2014 J. Lohr Cuvée PAU, Library Release



The three limited-release wines in our J. Lohr Cuvée Series are “Bordeaux-Inspired Blends with a Paso Robles Sense of Place.” The Grand Cru wines of the Pauillac district of Bordeaux are the model for Cuvée PAU; they are traditionally comprised of Cabernet Sauvignon, with the other red varieties native to the region providing additional complexity. The 2014 growing season in our Paso Robles vineyards was near perfect in terms of temperatures. We harvested the Cabernet Sauvignon component for this wine on October 1st. The final blend or cuvée was 68% Cabernet Sauvignon, 14% Malbec, 11% Petit Verdot, and 7% Merlot. The 2014 Cuvée PAU was aged eighteen months in Bordeaux Export-style French oak cooperage from coopers Sylvain and Dargaud & Jaegle – 60% was new wood.

VP, Winemaking Steve Peck’s notes: “We are seeing a wonderful evolution of complexity in the 2014 after seven years of bottle age. Effusive varietal aromas of savory Cabernet Sauvignon are nicely integrated with the blue-fruited Malbec and Petit Verdot and framed by the delicate hazelnut-like barrel bouquet. The palate is soft with dense, ripe fruit, leaving blackberry, anise, and coffee notes on the finish. A really superb Paso Robles Bordeaux-style blend in its prime.”

2021 J. Lohr October Night Chardonnay



J. Lohr's Block 9 plantings in the Arroyo Seco AVA of Monterey County are the source for this special Chardonnay. Near the mouth of the Arroyo Seco River, this site provides the vines with a slightly more wind-protected environment. Mainly comprised of Dijon Clone 809 Chardonnay – also known as the Musqué Clone – these vines produce a distinctive and attractive floral character. The soil is laden throughout its loamy profile with cobblestones that absorb heat during the day and radiate their heat after sunset, enhancing the wine's floral notes and richness. Barrel fermented and aged eight months in French oak cooperage (24% new wood).

Winemaker, White Wine Kristen Barnhisel's notes: “Displays exotic floral aromas of gardenia, honeysuckle, Meyer lemon, ripe apple, and baking spices. This unique Chardonnay provides balanced, complex flavors of orange, white nectarine, and lemon cream with a rich midpalate. The long finish offers hints of vanilla and toasted oak. Traditional Burgundian techniques, such as malolactic fermentation and weekly stirring of the lees, were used to complement the aromatics while adding a creamy texture. A perfect pairing with crab cakes, halibut with Meyer lemon and capers, or citrus-herb chicken.”

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2022 J. Lohr F&G Vineyard Sauvignon Blanc



The grapes for the F&G Vineyard Sauvignon Blanc are grown in the sand-laden cobblestone soils of the cool and windy Arroyo Seco AVA. These rugged soils keep yields in check and produce fruit with intensity, minerality, and exceptional weight. The long, cool growing season of the Arroyo Seco appellation ensures that the fleeting, exotic fruit flavors of Sauvignon Blanc are retained along with a vibrant natural acidity. The F&G Vineyard Sauvignon Blanc is crafted to be a New World expression of pure varietal character in a classic, Old-World style. Aged for six months, sur lie in stainless steel (15%) and French oak and Acacia barrels (85%).

Winemaker, White Wine Kristen Barnhisel's notes: *"The 2022 F&G Vineyard Sauvignon Blanc is pale yellow in color. It presents aromas of honeysuckle and grapefruit, with a hint of fig. Bright flavors of ripe key lime, vanilla, Meyer lemon, and tarragon take center stage, with a rich palate texture and long finish. Enjoy this wine as an aperitif with goat cheese or oysters, or with an entrée of spring vegetable risotto or lemon tahini chicken."*

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2022 J. Lohr Gesture RVG



The grapes for this *Gesture* RVG were grown on our J. Lohr Rain Catcher Vineyard (formerly Gean Vineyard) in the Adelaida District sub-AVA. Planted in 2010, it is the westernmost vineyard in the Paso Robles appellation. Here, a climate nearly identical to that of the northern Rhône combines with well-drained soils of calcareous shale and weathered sandstone to create a perfect site for growing Roussanne, Viognier, and Grenache Blanc. The 2022 growing season in western Paso Robles was moderate compared with recent vintages. Given that the soil here holds water very well, minimal irrigation was applied until the heat of early September. Harvest began on September 7th with the Viognier, continuing for another 35 days until the last of the Roussanne was picked. The 2022 J. Lohr *Gesture* RVG beautifully reflects the creative efforts of the vineyard and winemaking teams with an elegantly complex, yet subtle Rhône-style white blend.

Winemaker, White Wine Kristen Barnhisel's notes: *"The 2022 J. Lohr Gesture RVG presents a delicate nose of honeysuckle, Meyer lemon, ripe apple, and honeydew melon. These aromas are echoed on the palate, along with flavors of white peach and tangerine; a nice touch of minerality, a balanced texture, and a long finish complete the picture. Pairing suggestions include arugula salad with fennel and citrus vinaigrette, roasted halibut with lemon-tarragon butter sauce, toro sushi, or soft cheeses such as herbed Boursin, goat cheese, or Havarti."*



## FEATURED CLUB WINE RECIPES



### SIMPLE ROASTED CHICKEN WITH MUSHROOM RISOTTO

Serves 4 | Pairing 2021 J. Lohr Arroyo Vista Chardonnay

#### Roasted Chicken Directions

1. Marinate the chicken the night before—dissolve the salt into the lemon juice and J. Lohr Arroyo Vista Chardonnay. Stir in the olive oil, garlic, and herbs. Put the chicken in a large zip-lock bag with the marinade and refrigerate overnight.
2. To roast, preheat oven to 400°F. Remove the chicken from the marinade and drain well. Heat the vegetable oil in an ovenproof sauté pan, large enough to hold all four breasts comfortably, over high heat until very hot. Add the breasts skin side down. Reduce the heat to medium-high and cook for 2 to 3 minutes until the skin is well-caramelized and crispy. Turn the breasts over and cook 1 more minute, then place the pan in the oven for 10 to 15 minutes to finish cooking the chicken. Remove the pan from the oven and place the chicken on a plate to rest.
3. Place the empty sauté pan back on the stove over high heat. Add the chicken stock to the pan and reduce the stock to 1/4 cup. Reduce the heat to medium. Return the chicken to the pan with the butter and swirl gently to incorporate. If the sauce over-reduces and begins to break, add 2 tablespoons stock and swirl. Keep warm.

#### Mushroom Risotto Directions

1. To roast the mushrooms, preheat oven to 400°F. Toss the mushrooms with 3 tablespoons of olive oil and thyme—season with kosher salt and fresh ground pepper. Place the mushrooms on a sheet pan and roast for 10 to 12 minutes.
2. In a large saucepan, heat the wine and stock together with the roasted mushrooms (add any liquid that the mushrooms released during the cooking).
3. Sweat the diced shallots in a large sauté pan over medium heat in the remaining 4 tablespoons of olive oil without browning. Add the rice and stir well to coat the rice with the oil. Add 1/3 of the hot mushroom liquid to the rice. Stir the rice frequently as it cooks and absorbs the liquid. When the liquid is almost completely absorbed, add another 1/3 of the liquid. Repeat until all the liquid is absorbed. Stir in the butter, Romano cheese, and chives.
4. Serve immediately with roasted chicken and pan sauce spooned around.

#### Roasted Chicken

- 4 boneless skin-on chicken breasts (approx. 8 oz each)
- ¼ cup fresh lemon juice
- ¼ cup J. Lohr Arroyo Vista Chardonnay
- ¼ cup extra virgin olive oil
- 1 Tbsp kosher salt
- 2 Tbsp vegetable oil
- 1 Tbsp chopped garlic
- 1 cup dark chicken stock
- ¼ cup fresh herbs—parsley, thyme, and oregano
- 4 Tbsp butter, cut into chunks

#### Mushroom Risotto

- ¾ Lb wild mushrooms (stems removed, washed and sliced)
- 2 cups chicken or vegetable stock
- ½ cup diced shallots or onion
- 1 Tbsp fresh thyme leaves
- 2 Tbsp butter
- 7 Tbsp olive oil
- ¼ cup ground Romano cheese
- 1 cup Arborio rice
- 2 Tbsp snipped chives
- 1 cup J. Lohr Arroyo Vista Chardonnay

## FEATURED CLUB WINE RECIPES

### BRAISED BEEF SHORT RIBS WITH BLUE CHEESE MASHED POTATOES

Serves 4 | Pairing: 2021 J. Lohr Hilltop Cabernet Sauvignon

#### Directions

1. Season the short ribs with salt and pepper, and lightly coat with flour.
2. Heat ¼ cup olive oil in a heavy Dutch oven and add the short ribs. Brown the ribs evenly on all sides, remove them from the pan, and set aside.
3. Add the remaining olive oil and diced vegetables and cook until the vegetables are softened. Add J. Lohr Hilltop Cabernet Sauvignon to deglaze, return the short ribs to the pan, and add the bay leaf, tomatoes, and vegetable stock.
4. Bring to a simmer and cook very slowly for about 2½ hours, until the ribs are fork tender. Remove the ribs from the sauce and keep warm. Skim excess oil from the sauce and then press the sauce through a fine sieve for a velvety texture.

#### To Serve

Spoon a serving of the potatoes onto the center of a dinner plate and arrange three short ribs around the potatoes. Drizzle the strained sauce over the short ribs. Serve with a glass of J. Lohr Hilltop Cabernet Sauvignon.



#### Short Ribs Ingredients

- 12 beef short ribs, single bone
- ½ cup onion, diced
- salt and pepper
- 1 bay leaf
- ½ cup flour
- 2 cups fresh plum tomatoes, diced
- ½ cup olive oil, divided
- 4 cups vegetable stock
- ½ cup carrot, diced
- 2 cups J. Lohr Hilltop Cabernet Sauvignon
- ½ cup celery, diced

#### Mashed Potatoes Ingredients

- 4 cups mashed potatoes
- 1 cup crumbled blue cheese
- (Fold the crumbled blue cheese into the hot potatoes)

## WINEMAKERS' SELECTION



	RETAIL	CLUB
2022 J. Lohr F&G Vineyard Pinot Blanc	\$35.00	\$29.75
2021 J. Lohr Hilltop Cabernet Sauvignon	\$35.00	\$29.75
2021 J. Lohr <i>Gesture</i> Syrah	\$45.00	\$38.25
2021 J. Lohr Home Ranch Petit Verdot	\$45.00	\$38.25
<i>subtotal</i>	<b>\$160.00</b>	<b>\$136.00*</b>

## BARREL SOCIETY



### White Wines Only

2022 J. Lohr <i>Gesture</i> RVG	\$35.00	\$28.00
2022 J. Lohr F&G Vineyard Sauvignon Blanc	\$25.00	\$20.00
2022 J. Lohr F&G Vineyard Pinot Blanc	\$35.00	\$28.00
2022 J. Lohr F&G Vineyard Pinot Blanc	\$35.00	\$28.00
2022 J. Lohr October Night Chardonnay	\$25.00	\$20.00
2021 J. Lohr Arroyo Vista Chardonnay	\$25.00	\$20.00
<i>subtotal</i>	<b>\$180.00</b>	<b>\$144.00*</b>

### Assorted

2022 J. Lohr F&G Vineyard Pinot Blanc	\$35.00	\$28.00
2021 J. Lohr Arroyo Vista Chardonnay	\$25.00	\$20.00
2021 J. Lohr Hilltop Cabernet Sauvignon	\$35.00	\$28.00
2021 J. Lohr <i>Gesture</i> Syrah	\$45.00	\$36.00
2021 J. Lohr Home Ranch Petit Verdot	\$45.00	\$36.00
2021 J. Lohr Shotwell Vineyard Malbec	\$60.00	\$48.00
<i>subtotal</i>	<b>\$245.00</b>	<b>\$196.00*</b>

### Red Wines Only

2021 J. Lohr Hilltop Cabernet Sauvignon	\$35.00	\$28.00
2021 J. Lohr Hilltop Cabernet Sauvignon	\$35.00	\$28.00
2021 J. Lohr <i>Gesture</i> Syrah	\$45.00	\$36.00
2021 J. Lohr Home Ranch Petit Verdot	\$45.00	\$36.00
2021 J. Lohr Shotwell Vineyard Malbec	\$60.00	\$48.00
2021 J. Lohr Home Ranch Cabernet Franc	\$60.00	\$48.00
<i>subtotal</i>	<b>\$280.00</b>	<b>\$224.00*</b>

\*pricing does not include sales tax or shipping

## VINEYARDS SELECT SOCIETY



	RETAIL	CLUB
2021 J. Lohr Hilltop Cabernet Sauvignon	\$35.00	\$28.00
2021 J. Lohr Hilltop Cabernet Sauvignon	\$35.00	\$28.00
2021 J. Lohr Shotwell Vineyard Malbec	\$60.00	\$48.00
2021 J. Lohr Home Ranch Petit Verdot	\$45.00	\$36.00
2021 J. Lohr Home Ranch Cabernet Franc	\$60.00	\$48.00
2021 J. Lohr <i>Gesture</i> Syrah	\$45.00	\$36.00
2019 J. Lohr Cuvée PAU	\$50.00	\$40.00
2014 J. Lohr Cuvée PAU	\$58.00	\$46.40
<i>subtotal</i>	<b>\$388.00</b>	<b>\$310.40*</b>



**J. LOHR**  
VINEYARDS & WINES

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