



J. LOHR

WINE CLUBS

MEMBER NEWSLETTER

Winter 2022

MEMBER NEWSLETTER



INSIDE THIS ISSUE

2

*Greetings From
Cynthia Lohr*

4

*J. Lohr: A World
of Pairings*

6

*Featured Recipe
and Pairing*



“Throughout the remodeling process, we’ve drawn inspiration from Shakespeare’s conviviality.”

— Cynthia Lohr

Dear J. Lohr Wine Club Members,

Happy New Year, and welcome to 2022! On behalf of my brothers Steve and Lawrence, father Jerry, the Hospitality Team, and our extended family of J. Lohr colleagues, we're sincere when we say we're approaching this year with gratitude for the general well-being of our communities. We also anticipate a return to joyful gatherings and meaningful connections as we continue to navigate uncertain times.

When we say joyful gatherings, nothing excites us more than the reopening of the J. Lohr Paso Robles Wine Center. When we embarked on the thoughtful reimagining of our wine center several years ago, we couldn't have imagined that the panoply of issues, not the least of which is the pandemic and the resultant supply chain issues, would impact our timeline. This delay, however, has shown us a silver lining: the chance to be as fully engaged and hands-on in determining the finest of details, from the position of sconces to invite the warmest glow, to the wainscoting stain that best reflects Jerry's early South Dakota family farmhouse, to the fabrics, textures, and storytelling that will set the tone for our seated, elevated tasting experiences. Jerry and Steve's academic training as civil engineers and tenured experience as custom home builders have informed our highest-quality materials choices. We've been able to gather every other week to review and chart our progress, all to realize our vision of offering the perfect setting for the exploration and enjoyment of our J. Lohr wines.

GREETINGS

GREETINGS FROM CYNTHIA LOHR

Winter

2022

Speaking of enjoyment, we've seen some members enjoy our outdoor, urban pop-up tasting environment at our J. Lohr San Jose Wine Center. Until we can safely reopen, we've loved catching up and sharing our seasonal selections and winery-exclusive wines with you! We've been able to hear many of your plans and desires for this new chapter. This year, I'm committed to enjoying 'Cabernet all day,' as we've crafted a variety of Cabernets from select vineyard parcels that reveal nuanced flavor profiles. I am over the moon about the 2019 release of our J. Lohr Shotwell Vineyard Cabernet Sauvignon, rich and dense with delicious black fruit flavors and aromas from one of our most picturesque vineyards in the El Pomar District. Wines from J. Lohr *Gesture*? Yes, please! The GSM, acronym for Grenache, Syrah, Mourvèdre, is a personal favorite. For our Vineyards Select Society Club members, we're pleased to share our coveted, iconic J. Lohr Signature Cabernet Sauvignon with you once again.

We're closing in on the final touches for the Phase 1 Tasting Room reimagining and can't wait to welcome you all back to the J. Lohr Paso Robles Wine Center this month. Throughout the remodeling process, we've drawn inspiration from Shakespeare's conviviality. This quote remains a guiding principle: "Good company, good wine, good welcome, can make good people."

To our future good welcome to you all! May you and yours be safe and well.

Cynthia
Cynthia Lohr
Co-Owner/CBO





J. LOHR
*A World of
Pairings*

Dare to pair! As valued club members, you already know the versatility that J. Lohr wines bring to the table with their almost endless pairing possibilities. The Lohr family and the J. Lohr winemaking team carefully consider a wine's ability to match effortlessly with different dishes and foods when making stylistic decisions in the vineyard and the cellar. As wine lovers, we all know some of the classic and traditional pairings: Cabernet Sauvignon with steak; Sauvignon Blanc with shellfish; Chardonnay with fish; Pinot Noir with mushrooms. But there are so many more flavor combinations to explore!

Winter is the perfect time of the year to update classic, international dishes with healthy ingredients and inventive pairings. Over the next few months, the J. Lohr: A World of Pairings program will visit five heritage cuisines: Latin American, Indian, Asian Fusion, North African, and regional United States. We'll share great recipes from professional chefs, J. Lohr team members, and social media personalities and suggest traditional and outside-the-norm J. Lohr wine pairings to accompany these discoveries.



New flavors. New combinations. New pairings. Healthy, easy dishes and tried-and-true restaurant classics with an international flair await. Visit the J. Lohr: A World of Pairings website page to begin your culinary journey and explore delicious wintertime wine pairings – both

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traditional and adventurous. There you will find a fun "discover perfect pairings" calculator, featured dishes, information on live virtual events, and a downloadable digital recipe book. Follow us on J. Lohr's social media channels as influencers across the country take up the World of Pairings challenge with their takes on classic international cuisines. Be sure to share your favorites and new discoveries with us on social media!

FEATURED RECIPE



Braised Lamb Shanks

Winter is the perfect time for rich, meaty stews. Here is a classic, slow-cook take on lamb shanks from Chef Patino of Sotano Restaurant in Fishkill, New York. This recipe is one of those memory-maker dishes that will fill your kitchen with beautiful aromas as it cooks and will taste even better the next day!

Ingredients

2 lamb shanks
salt and pepper to taste
2 Tbsp. vegetable oil
2 onions, chopped
3 large carrots, cut into 1/4 in. rounds
3 celery stalks, chopped
5 garlic cloves, minced
3 rosemary sprigs
3 thyme leaves
3 oz. tomato paste
1 cup red wine, such as J. Lohr Estates Seven Oaks Cabernet Sauvignon
1 qt. demi-glacé

Prep Time: 18 min.

Total Time: 4 hours

Serves: 2-4 people

Directions

1. Trim fat from lamb shanks, then sprinkle with salt and pepper. Heat oil in a large heavy pot or Dutch oven over medium-high heat. Cook shanks until browned on all sides – about 8 minutes. Transfer to a plate and set aside.
2. Add onions, carrots, celery, and garlic to the same pot and sauté until golden brown, about 10 minutes. Stir in wine and tomato paste. Season with fresh thyme, rosemary, and sage. Continue to cook until liquid is reduced by half.
3. Add shanks back into the pot and cover with demi-glacé. Bake covered in a pre-heated oven at 375°F for 2 to 3 hours, checking often.
4. Serve over pappardelle noodles or oven-roasted potatoes.
5. Pair with a J. Lohr Paso Robles-grown Cabernet Sauvignon. The J. Lohr Shotwell Vineyard Cabernet Sauvignon's black cherry and plum flavors and medium-weight tannins will beautifully complement the lamb's rich and savory character.

2020 J. Lohr F&G Vineyard Pinot Blanc



This wine was grown on our sustainably-farmed joint venture, the J. Lohr F&G Vineyard. The rugged cobblestone-laden soils in the Arroyo Seco appellation keep yields in check and produce fruit with varietal intensity, minerality, and exceptional weight. The long, cool growing season in the Arroyo Seco ensures that texture develops alongside the fruit's natural, bright acidity. Winemaker Kristen Barnhisel's notes: "A wonderfully complex Pinot Blanc with lively acidity, pear, apple, and melon flavors, creamy texture, and a long finish. It proves a sensational match with a wide variety of foods, as an apéritif with Taleggio cheese, or as an entrée with apple fennel salad, cauliflower-Gruyère soufflé, or shellfish with lemon aioli." 168 cases produced. Certified California Sustainable.



WINTER RELEASES

2020 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 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 Kristen Barnhisel's notes: "Pairing suggestions include triple crème Brie cheese, creamy mushroom polenta, chicken with Dijon mustard sauce, or lobster or crab with lemon butter." Certified California Sustainable.

2020 J. Lohr *Gesture* RVG



The Roussanne, Viognier, and Grenache Blanc grapes for the *Gesture* RVG were grown on our Gean Vineyard in the Adelaida District of western Paso Robles. With a climate nearly identical to that of the Northern Rhône, and with well-drained soils of calcareous shale and weathered sandstone, this vineyard's terroir is perfect for growing these classic Rhône varieties. Winemaker Kristen Barnhisel's notes: "The 2020 J. Lohr *Gesture* RVG presents youthful pale yellow and green hues. The delicate nose offers aromas of honeysuckle, Meyer lemon, ripe apple, and honeydew melon. These flavors expand on the palate with ripe white peach, tangerine, and minerality, with balanced texture and a long finish. Pairs well with an arugula salad with fennel and citrus vinaigrette, roasted halibut with lemon tarragon butter sauce, toro sushi, or with soft cheeses such as herbed Boursin or Havarti." 184 cases produced. Certified California Sustainable.



WINTER RELEASES

2019 J. Lohr *Gesture* GSM



The primary source for this Southern Rhône-style blend is our Gean Vineyard, which is the westernmost vineyard in the entire Paso Robles AVA. Some Grenache from new plantings on the steep slopes of our nearby McCornack Vineyard are also included. Final cépage: 80% Grenache, 13% Syrah, 7% Mourvèdre. Aged for eight months in 500-liter French oak puncheons (10% new wood). Red Winemaker Brenden Wood's notes: "Delicate strawberry and watermelon aromas from Grenache are balanced with black pepper, cola, and savory notes from Syrah and Mourvèdre in this traditional Southern Rhône-inspired blend. On the palate, Bing cherry and cranberry flavors transition to an Old World-style gravelly finish. Equally at home with a wide variety of dishes, the J. Lohr *Gesture* GSM complements everything from an onion tart to grilled lamb, spicy crab cakes, or a savory vegetable stew." 293 cases produced.

2019 J. Lohr Shotwell Vineyard Cabernet Sauvignon



The J. Lohr Shotwell Vineyard is located in the El Pomar District of Paso Robles. The climate there is a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a quite cool location for growing the late-ripening Cabernet Sauvignon variety. This cane-pruned vineyard is laid out with 8 foot by 4 foot vine spacing on calcareous Linne-Calodo soil; it was planted from 2013 to 2015. The undulating hills at this location required that the row direction for planting follow the slope of each block. The wine was aged 18 months in 60-gallon French oak barrels (21% new wood). Red Winemaker Brenden Wood's notes: "The winery-exclusive 2019 J. Lohr Shotwell Vineyard Cabernet Sauvignon is a pure expression of this noble variety from six-year-old vines. Big aromas of black currant and fresh blackberry are supported by hints of blueberry, anise, and olive tapenade. Black cherry and plum flavors follow and are held together by a firm yet energetic structure on the palate. Its classic Cabernet Sauvignon flavors pair well with hanger steak seasoned with green peppercorn sauce or with this issue's braised lamb shanks recipe." 252 cases produced. Certified California Sustainable.



WINTER RELEASES

2019 J. Lohr Home Ranch Cabernet Franc



Our Cabernet Franc block at the Home Ranch was laid out to an east-to-west row orientation when planted in 2007, 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 the rich, chocolatey character of this wine, with just a touch of varietal mint characteristic. Aged 18 months in French oak barrels (16% new wood). Winemaker Brenden Wood's notes: "Our Home Ranch in Paso Robles grows Cabernet Franc of astonishing complexity, richness, and nuanced varietal character. Initial aromas of hazelnut, blueberry, and fresh-brewed espresso evolve into secondary aromas of blackberry, black tea, and dried Herbes de Provence. The palate is pure and mouthwatering with polished, sleek tannins and a long mineral finish. Very versatile food-wise; will pair wonderfully with grilled chicken, tagine lamb preparations, or a roasted beet salad." 202 cases produced. Certified California Sustainable.

2018 J. Lohr Highland's Bench Pinot Noir



Our Highlands Bench Pinot Noir originates from the Costa Vineyard, in the foothills just west of the Soledad Mission in the Santa Lucia Highlands appellation of Monterey. We partnered with the Costa family in 2008 to establish a vineyard in this great location, choosing the highest elevations and most gravelly soils for planting five different clones of Pinot Noir. The close proximity to Monterey Bay, the eastern slope, aspect, and elevation provide an ideal environment for growing intensely flavored Pinot Noir. Aged eight months in 228-liter French oak Burgundy barrels (45% new wood). Director of Winemaking Steve Peck's notes: "The 2018 J. Lohr Highlands Bench Pinot Noir shows raspberry and black tea on the nose, with layers of holiday spice and dusty tannins following the delicately piquant strawberry finish. A classic match with roast salmon, duck confit with lentils, or a savory lamb stew." 538 cases produced.



WINTER RELEASES

2019 J. Lohr Beck Vineyard Syrah



The J. Lohr Beck Vineyard is situated at 1,700 feet above sea level in the Creston District of Paso Robles. The soils at this unique hillside site are weathered sandstone and shale with minimal organic content, creating an ideal environment for low-vigor viticulture and high-quality wines. Syrah was planted here in 2000 on loose spacing, to provide each vine ample root volume upon which to draw nutrients from the shale. Farming is focused on pruning and thinning to balance the crop load to the low-vigor nature of the site. We crafted this blend from two differently-styled fermentation lots. The first was a whole cluster fermentation; the second was a co-ferment of Syrah and aromatic Viognier grown on the property. This Syrah was aged 18 months in neutral 500-liter French oak puncheons. Winemaker Brenden Wood's notes: "The 2019 J. Lohr Beck Vineyard Syrah displays the spicy elements that this Northern Rhône variety is known for, with elevated floral aromas from the inclusion of Viognier in the ferment. Dark in color with a racy attack, this wine finishes with a floral twist and an energetic edge. Natural pairings include pan-seared ribeye steak or a classic ratatouille." 169 cases produced. Certified California Sustainable.

2018 J. Lohr Tower Road Petite Sirah



In the vineyards surrounding Tower Road, in the Paso Robles Estrella District, our Petite Sirah thrives on the well-drained yet heavier clay soils of the area. Intense summer sun and very warm daytime temperatures in Paso Robles are balanced by the gentle afternoon breezes that creep in from the Monterey Bay to the north and from the Templeton Gap to the west. These winds cool the area by as much as 50 degrees by early morning, preserving the acidity and bright fruit character of our Petite Sirah. Hand harvested on September 24 and November 2, 2018. Aged sixteen months in French oak Burgundy export barrels, (50% new wood). Winemaker Brenden Wood's notes: "Bright and energetic with aromas of cranberry, olallieberry, and coconut shell. Delightful with tart red and blue fruit on the palate, followed by exquisite length, concentration, and an interesting floral character."



WINTER RELEASES

2018 J. Lohr Signature Cabernet Sauvignon



Simply put, J. Lohr Signature is our most ambitious Cabernet Sauvignon. No expense is spared – it represents both a tribute to Jerry Lohr's pioneering efforts in the Paso Robles appellation and the J. Lohr portfolio's ultimate limited red wine release. The source for Signature is the J. Lohr Beck Vineyard, in the Creston District of Paso Robles – a unique, high elevation site that sits at 1,700 feet, well above the early morning fog line. Its calcareous soils and cooling afternoon winds are perfect for growing world-class Cabernet Sauvignon. The Cabernet from this vineyard ripens early with excellent color, purity of fruit, and phenolic maturity. Incorporation of the rare Bordeaux variety Saint-Macaire brings density, color, and savory elements, while a small amount of Malbec contributes bright fruit notes of cherry and raspberry to the finish. The wine was aged 20 months in 100% new French oak from coopers Sylvain, Nadalié, and Taransaud. 580 cases produced.

2018 J. Lohr Cuvée POM



Inspiration for the J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol on Bordeaux's famed Right Bank. These legendary wines are traditionally composed of Merlot and Cabernet Franc, along with small additions of Cabernet Sauvignon, Malbec, and Petit Verdot. At J. Lohr, our winemaking team is given the freedom to emulate these great wines through the prism of our world-class Paso Robles fruit. Merlot from Block 5 of our Creston Vineyard in the El Pomar District serves as the base for this Cuvée. Block 5 is located on the highest part of the ranch, where the soils are extremely lean and gravelly. With stringent farming, this site consistently produces fruit with high concentration and aromatic intensity. The final blend of 76% Merlot, 23% Malbec, and 1% Cabernet Sauvignon was aged for 19 months in 225-liter French oak Bordeaux barrels from coopers Demptos and Marcel Cadet. Red Winemaker Brenden Wood's notes: "Gushing aromas of black cherry, fresh-picked blueberry, and blackberry are followed by baked pie crust and cocoa powder. Vibrant acidity and persistent fresh berry flavors are complemented by a plump mid palate and a long finish of dried cherries and clove. Pair with a Spanish paella or a grilled ribeye with shallots."



WINTER RELEASES

2013 J. Lohr Cuvée POM – Library Selection



The 2013 J. Lohr Cuvée POM is one of our most awarded wines ever. Upon its release, it scored 98 Points/Double Gold Medal/Best of Class from a who's who of industry judges at the California State Fair. After several years of bottle age in our cellars, the 2013 POM's blend of 84% Merlot, 8% Malbec, 4% Cabernet Sauvignon, and 4% Cabernet Franc has knit together beautifully, offering hedonistic aromas and flavors reminiscent of the best of Bordeaux. Director of Winemaking Steve Peck's notes: "This was a special wine when released; it has only improved with cellaring. It still maintains its aromas of black plum, blueberry, and a barrel signature of toasty coconut. The dense mouthfeel has softened – the tannins linger in the background now, supporting the interplay of the mature red fruit qualities of the Merlot and the blue fruit characters of the Malbec. It finishes with soft acidity and a touch of cocoa powder and hazelnut. Great with just about anything off the grill but should also provide a special finish to a meal when paired with flavorful cheeses."

2014 J. Lohr Hilltop Cabernet Sauvignon – Library Selection



J. Lohr Hilltop Cabernet Sauvignon is grown on select, elevated vineyards in the Paso Robles AVA that we have been farming for decades. Blessed with long summer days of intense sunshine, our near 100°F daytime temperatures are followed with chilly, ocean-cooled nights in the 50s. The wine was aged in French oak barrels for 16 months, (60% new wood). Director of Winemaking Steve Peck's notes: "The 2014 Hilltop is a great example of our house style of "dense but soft" Cabernet Sauvignon. Blackberry and currant aromas and flavors are supported by a touch of hazelnut and cocoa powder from the French oak barrels. Try this nicely-aged library wine with a savory short rib stew, roasted rack of lamb, or flavorful hard cheeses."



WINTER RELEASES & PRICING

WINEMAKERS' SELECTION



	RETAIL	CLUB
2020 J. Lohr F&G Vineyard Pinot Blanc.....	\$35.00	\$29.75
2019 J. Lohr <i>Gesture</i> GSM.....	\$30.00	\$25.50
2018 J. Lohr Tower Road Petite Sirah	\$35.00	\$29.75
2019 J. Lohr Shotwell Vineyard Cabernet Sauvignon...	\$45.00	\$38.25
<i>subtotal</i>	\$145.00	\$123.25*

BARREL SOCIETY



Assorted

2020 J. Lohr Arroyo Vista Chardonnay.....	\$25.00	\$20.00
2020 J. Lohr <i>Gesture</i> RVG	\$35.00	\$28.00
2019 J. Lohr <i>Gesture</i> GSM.....	\$30.00	\$24.00
2018 J. Lohr Tower Road Petite Sirah	\$35.00	\$28.00
2019 J. Lohr Shotwell Vineyard Cabernet Sauvignon...	\$45.00	\$36.00
2018 J. Lohr Highlands Bench Pinot Noir	\$35.00	\$28.00
<i>subtotal</i>	\$205.00	\$164.00*

Red Wines Only

2019 J. Lohr <i>Gesture</i> GSM.....	\$30.00	\$24.00
2019 J. Lohr Home Ranch Cabernet Franc.....	\$60.00	\$48.00
2019 J. Lohr Shotwell Vineyard Cabernet Sauvignon...	\$45.00	\$36.00
2019 J. Lohr Beck Vineyard Syrah	\$50.00	\$40.00
2018 J. Lohr Highlands Bench Pinot Noir	\$35.00	\$28.00
2014 J. Lohr Hilltop Cabernet Sauvignon	\$45.00	\$36.00
<i>subtotal</i>	\$261.00	\$212.00*

*pricing does not include sales tax or shipping



VINEYARDS SELECT SOCIETY



	RETAIL	CLUB
2019 J. Lohr <i>Gesture</i> GSM.....	\$30.00	\$24.00
2018 J. Lohr Tower Road Petite Sirah	\$35.00	\$28.00
2019 J. Lohr Shotwell Vineyard Cabernet Sauvignon...	\$45.00	\$36.00
2019 J. Lohr Beck Vineyard Syrah	\$50.00	\$40.00
2018 J. Lohr Highlands Bench Pinot Noir	\$35.00	\$28.00
2018 J. Lohr Signature Cabernet Sauvignon	\$100.00	\$80.00
2013 J. Lohr Cuvée POM	\$58.00	\$46.40
2018 J. Lohr Cuvée POM	\$50.00	\$40.00
<i>subtotal</i>	\$405.00	\$322.40*



J. LOHR
VINEYARDS & WINES

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