

NEWSLETTER



J. LOHR

WINE CLUBS

MEMBER NEWSLETTER

Winter 2023

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GREETINGS FROM BRENDEN WOOD

Winter
2023

“In the cellars, we’re hard at work assessing the wonderful young wines from the fall harvest.”

— Brenden Wood

Friends,

Happy 2023! Looking outside my office window here at the J. Lohr Paso Robles winery, it’s another “cloudy with a chance of rain” winter day. The vines are dormant in the vineyards, still a couple months away from budbreak and the start of a new growing season. In the cellars, we’re hard at work assessing the wonderful young wines from the fall harvest. The 2022 vintage is looking very promising, despite some of the challenges we faced at harvest time last year. You can read my comments on the 2022 harvest in the “Around The Winery” section later in this newsletter.

The J. Lohr Winemaking Team is very excited to share with you the new releases you’ll find in this Winter 2023 club shipment. They represent some of the most interesting new wines available from our vineyards in Monterey and Paso Robles. And most of them come under our J. Lohr *Gesture* or *Vineyard Series* winery-exclusive tiers – meaning our valued club members get the first tastes and first dibs on these limited

releases. I look forward to hearing your input on this J. Lohr Winter Wine Clubs portfolio!

I hope to see you soon at a wine club event or just casually in our beautifully remodeled J. Lohr Paso Robles Wine Center. As always, from all of us, many thanks for your friendship and support of our winegrowing efforts!

Brenden

Brenden Wood
Red Winemaker,
J. Lohr Vineyards & Wines

GREETINGS

AROUND THE WINERY

2022 PASO ROBLES HARVEST COMMENTS

“Looking back, the J. Lohr Home Ranch weather station recorded only 6.9 inches of rainfall during the entire 2022 growing season (quite a contrast to the wave of “atmospheric rivers” we’ve been experiencing so far this year). As we approached last fall’s harvest, an unprecedented 10-day heat wave occurred from August 31 to September 9, with temperatures above 105! The dry, hot weather pushed Brix levels up quickly, making for a very early harvest season. Depending on the grape variety, we were picking at least two weeks ahead of normal. We hustled to harvest our first blocks of Syrah, Merlot, Petite Sirah, and even normally later-ripening Cabernet Sauvignon; we had about 6,000 tons of fruit in the barn door by September 15th. Every fermenter was in use and full by then. We got lucky a few days later with some cooler weather and a bit of drizzle which brought relief to the remaining crop in the vineyards. The final four weeks of the harvest in Paso Robles occurred at a more moderate, steady pace. Inky dark Saint-Macaire from the J. Lohr Home Ranch was the last grape load we received on the crush pad at the Paso Robles Wine Center on October 21st.

Due to the late heat wave, the 2022 harvest in Paso Robles will be remembered as somewhat stressful and challenging. Happily, our experienced vineyard and production teams have seen pretty much every possible scenario during J. Lohr’s 36 vintages in the Paso Robles appellation. The excellent quality of the young 2022 wines speaks to the teams’ long expertise and conscientious, sustainable farming and winemaking practices.”

– Brenden Wood



#JLOHRWOMEN

Join the Conversation

Now through March and beyond, we’re celebrating diversity in the wine industry and those who have mentored and inspired us. Visit the #JLohrWomen page to read team members’ stories, attend one of our LinkedIn Live sessions on career paths, or enter our Valentine’s Day “Love What You Do” sweepstakes. It all revolves around J. Lohr’s longtime commitment to social equity, diversity, and sustainability in everything we do.

Socially Equitable is one of the three Es of Sustainability. Co-owner and Chief Brand Officer Cynthia Lohr explains that “at J. Lohr, talent and inspiration know no gender. Diversity, equity, and inclusion are not just buzzwords here; they have been part of J. Lohr’s DNA since the company’s founding almost fifty years ago. We’re fortunate to have one of the industry’s most talented, experienced, and diverse teams. Our vintage-to-vintage reputation for quality is achieved by all J. Lohr team members having a voice – together, we conscientiously grow and craft wines that our club members can be proud to serve.”

Join Us

Join the ongoing #JLohrWomen conversation.





FEATURED RECIPE: DAUBE PROVENÇALE

It's hard to pick just one wine out of this great winter club shipment. A particular favorite of mine is the new vintage of a longtime staple – the 2020 J. Lohr Tower Road Petite Sirah. This bottling represents the 16th vintage of this Vineyard Series release. As you know, Petite Sirah grown on the Home Ranch in Paso Robles is an important component (along with Cabernet Sauvignon) of our popular J. Lohr Pure Paso® Proprietary Red Wine. But I really love this Tower Road release as a standalone statement; it deliciously displays all of Petite Sirah's classic rich, brambly red fruit and spice character. The Petite Sirah grape itself is also called Durif and is believed to be a cross between Syrah and Peloursin, a minor French variety. Here, though, Petite Sirah has found its true home and, like Zinfandel, is almost considered a California native.

Ingredients

- 3 lbs. beef chuck steak or lamb shoulder
- 4 thick slices smoked bacon, diced
- 2 Tbsp. olive oil
- 2 white medium onions, 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

1. Cut the meat into large pieces, removing any excess fat.
2. Bring a Dutch oven to medium heat and add the olive oil. Add the bacon to the pan and render the fat.
3. Remove the bacon from the pan and set aside.
4. Season the meat with salt and pepper; sear in the bacon fat in batches until nicely browned on all sides.
5. Remove the meat from the pan; add the onion, celery, carrot, and garlic and cook covered for 4 to 5 minutes, stirring regularly.
6. Add the wine to the vegetables to deglaze and stir well.
7. Add the tomatoes and the herb bundle.
8. Return the meat to the pot with the orange zest and bacon.
9. Add enough water to cover the meat and bring it to a boil.
10. Reduce to a simmer, cover, and cook until the meat is tender (at least two hours - you may transfer the pot to a 350-degree oven).
11. Adjust the seasoning if necessary and add the olives.
12. Serve over egg noodles and pair with J. Lohr Tower Road Petite Sirah.

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 character 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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2021 J. Lohr Gesture RVG



The grapes for the *Gesture* RVG come from the J. Lohr Rain Catcher Vineyard in Paso Robles' Adelaida District, formerly the Gean Vineyard. As with all J. Lohr vineyards, we look to distinguish our parcels with memorable attributes unique to the growing conditions. This vineyard is known for some of the region's highest levels of precipitation, thus its appropriate new name. It was planted in 2010 with several different Rhône varieties, including Roussanne, Viognier, and Grenache Blanc. This hillside property's warm days with southern and western exposures help to naturally develop ripe, lush flavors; the cool nights allow for long hang time, giving the eventual wines power and depth. The 2021 growing season in western Paso Robles was moderate compared with recent vintages, with low yields of delicious fruit. Only minimal irrigation was applied until the heat of early September. Harvest began on September 8 with the Viognier and continued for another 42 days until the last of the Roussanne was picked. The resulting wine is a blend of five different components chosen from several subtle picks.

Winemaker, White Wine Kristen Barnhisel's notes: *"The 2021 J. Lohr Gesture RVG displays a delicate nose of honeysuckle, Meyer lemon, ripe apple, and melon. These characters expand on the palate, adding flavors of white peach and tangerine, with a touch of minerality on the balanced, long finish."*

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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: *"Pairing suggestions include triple crème Brie cheese, creamy mushroom polenta, chicken with Dijon mustard sauce, or lobster or crab with lemon butter."*

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2020 J. Lohr Fog's Reach Pinot Noir



Our Fog's Reach Pinot Noir vineyard resides in a cool and windy enclave of the Arroyo Seco appellation of Monterey County. This wine is comprised of the Pommard 4 Clone, along with two early ripening Dijon selections of Pinot Noir (Clones 667 and 777). The vines are grown on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobblestones. The unique combination of soil, climate, and viticulture produces deeply colored Pinot Noir with refined structure and flavor. Aged eight months in French oak Burgundy-style barrels, 15% being new wood, from famed cooper François Frères.

Red Winemaker Brenden Wood's notes:

"The 2020 J. Lohr Fog's Reach Pinot Noir expresses the varietal terroir of the Arroyo Seco region with bing cherry, strawberry compote, and dried sage on the nose. Bright red cherry flavors wash across the palate and leave peppery spice on the lengthy finish. A great pairing with a mushroom risotto or a board of Spanish charcuterie."

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2020 J. Lohr Gesture GSM



The J. Lohr *Gesture* GSM comes from plantings at our J. Lohr Stairway Vineyard located in the Adelaida District of Paso Robles on Peachy Canyon Road. Slopes can be as much as 50% to 75% at this ranch, embodying the true concept of stairways and hence its evocative name. Hiking up the vine rows is leg-burning and requires caution when traversing the steep, step-like chalk rocks. Only crawler tractors can be used to safely farm this site. Weather at the Stairway Vineyard is ideal for growing the blend's classic Rhône grapes. Final cépage: 77% Grenache, 21% Syrah, and 2% Mourvèdre. Aged for 12 months in 500-liter, neutral French oak puncheons.

Vice President of Winemaking Steve Peck's notes:

"The 2020 J. Lohr Gesture GSM is medium weight with a bright garnet hue. Delicate strawberry and currant 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."

2020 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 20 months in 60-gallon French oak barrels, 22% new wood.

Red Winemaker Brenden Wood's notes:
"The winery-exclusive 2020 J. Lohr Shotwell Vineyard Cabernet Sauvignon is a pure expression of this noble variety from seven-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."

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2020 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 16 months in neutral 500-liter French oak puncheons.

Red Winemaker Brenden Wood's notes:
"The 2020 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."

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2020 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. Our ripening program requires that we apply netting to the vines in August to assure that birds don't overfeed on this especially flavorful grape variety before harvest. This longtime J. Lohr favorite was aged 18 months in 225-liter French oak Burgundy export barrels, 51% new wood. Small amounts of Malbec, Grenache Blanc, and Viognier were included in the final blend.

Vice President of Winemaking Steve Peck's notes:
"The wine is bright and energetic with aromas of cranberry and olallieberry, with refined, subtle floral accents. Delightful with tart red and blue fruit on the palate, followed by exquisite length, concentration, and structure. Will pair well with cast iron skillet Kurobuta pork chops and scalloped potatoes."

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2019 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. The incorporation of the rare Bordeaux variety Saint-Macaire (1%) brings density, color, and savory elements, while a small amount of Malbec (1%) contributes bright fruit notes to the finish.

The hand-harvested Cabernet Sauvignon grapes were destemmed and berry-sorted at the winery, followed by a 17% saignée which brought concentration to the must prior to fermentation. A short, nine-day maceration revealed luxurious color potential with ideal tannin extraction prior to pressing. The wine was aged 20 months in 100% new French oak from coopers Berger, Sylvain, Nadalié, and Taransaud.

Founder Jerry Lohr:
"My signature on the label indicates that this wine is a personal statement for me, looking to encompass four decades of Paso Robles winegrowing experience and history in a single bottle."

2019 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 74% Merlot, 18% Malbec, and 7% Cabernet Sauvignon was aged for 19 months in French oak Bordeaux barrels (41% new) 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."

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2014 J. Lohr Cuvée POM – Library Selection



The J. Lohr Cuvée POM is a limited release, inspired by the Grand Cru wines of Pomerol on Bordeaux's famed Right Bank. There, many of the best, most sought-after reds are based primarily on the Merlot grape. Our Cuvée POM is a tribute to those wines, seen through the prism of our own Paso Robles-grown Merlot and other traditional Bordeaux varieties. The final blend of 82% Merlot and 18% Malbec was aged for 18 months in 225-liter French oak Bordeaux barrels from coopers Demptos, Marcel Cadet, and Sylvain (60% new wood).

Vice President of Winemaking Steve Peck's notes:
"The 2014 J. Lohr Cuvée POM offers varietal aromas of black plum and blueberry, with a barrel bouquet of dark chocolate. Bright fruit notes on the palate speak to the contribution of Malbec in the blend. With a few years of bottle age now, this wine is showing beautifully; its original chalky tannin structure has softened, leaving behind a long, savory finish of fruit and spice. This mature Bordeaux-style blend will pair wonderfully with braised short ribs or tomato-based gratins."



WINTER RELEASES & PRICING

WINEMAKERS' SELECTION



	RETAIL	CLUB
2021 J. Lohr <i>Gesture</i> RVG	\$35.00	\$29.75
2020 J. Lohr <i>Gesture</i> GSM.....	\$35.00	\$29.75
2020 J. Lohr Tower Road Petite Sirah	\$35.00	\$29.75
2020 J. Lohr Shotwell Vineyard Cabernet Sauvignon	\$45.00	\$38.25
<i>subtotal</i>	\$150.00	\$127.50*

VINEYARDS SELECT SOCIETY



	RETAIL	CLUB
2020 J. Lohr <i>Gesture</i> GSM - <i>limit 1 bottle</i>	\$35.00	\$28.00
2020 J. Lohr Tower Road Petite Sirah	\$35.00	\$28.00
2020 J. Lohr Beck Vineyard Syrah.....	\$50.00	\$40.00
2020 J. Lohr Fog's Reach Pinot Noir	\$35.00	\$28.00
2020 J. Lohr Shotwell Vineyard Cabernet Sauvignon	\$45.00	\$36.00
2019 J. Lohr Signature Cabernet Sauvignon	\$100.00	\$80.00
2014 J. Lohr Cuvée POM	\$56.00	\$44.80
2019 J. Lohr Cuvée POM	\$50.00	\$40.00
<i>subtotal</i>	\$406.00	\$324.80*

BARREL SOCIETY



Assorted

2021 J. Lohr <i>Gesture</i> RVG	\$35.00	\$28.00
2021 J. Lohr October Night Chardonnay.....	\$25.00	\$20.00
2020 J. Lohr <i>Gesture</i> GSM.....	\$35.00	\$28.00
2017 J. Lohr Cuvée POM	\$50.00	\$40.00
2020 J. Lohr Tower Road Petite Sirah	\$35.00	\$28.00
2020 J. Lohr Shotwell Vineyard Cabernet Sauvignon	\$45.00	\$36.00
<i>subtotal</i>	\$225.00	\$180.00*

Red Wines Only

2020 J. Lohr <i>Gesture</i> GSM.....	\$35.00	\$28.00
2020 J. Lohr Tower Road Petite Sirah	\$35.00	\$28.00
2017 J. Lohr Cuvée ST. E.....	\$50.00	\$40.00
2020 J. Lohr Fog's Reach Pinot Noir	\$35.00	\$28.00
2020 J. Lohr Shotwell Vineyard Cabernet Sauvignon	\$45.00	\$36.00
2020 J. Lohr Beck Vineyard Syrah.....	\$50.00	\$40.00
<i>subtotal</i>	\$250.00	\$200.00*

White Wines Only

2021 J. Lohr <i>Gesture</i> RVG	\$35.00	\$28.00
2021 J. Lohr October Night Chardonnay.....	\$25.00	\$20.00
2021 J. Lohr Arroyo Vista Chardonnay.....	\$25.00	\$20.00
2021 J. Lohr <i>Gesture</i> RVG	\$35.00	\$28.00
2021 J. Lohr October Night Chardonnay.....	\$25.00	\$20.00
2021 J. Lohr Arroyo Vista Chardonnay.....	\$25.00	\$20.00
<i>subtotal</i>	\$170.00	\$136.00*

*pricing does not include sales tax or shipping



J. LOHR
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