

NEWSLETTER



J. LOHR

WINE CLUBS

MEMBER NEWSLETTER

Winter 2025

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“It is a quiet time in the vineyards, with pruning and planning underway to help shape this year’s growing season.”

— Lawrence T. Lohr

Dear J. Lohr Wine Club Members,

As I write this, it is just a few days before we transition into a New Year. 2024 was an incredibly memorable and rewarding year for all of us at J. Lohr, as we celebrated our 50th year in business. It’s amazing to think that in the early 1970s, my father, Jerry Lohr, had a vision to grow Bordeaux and Burgundy varieties in our own vineyards, produce and bottle wines in our own wineries, and bring vineyard-driven, expertly made wines to the American table.

I was there at the very beginning in 1972, along with my late mother Carol, my brother Steve, and my sister Cynthia, as we planted our first 280 acres in Monterey County—vineyards that we still farm today. In January 2024, things came full circle for me as I assumed the role of President and COO of J. Lohr Vineyards, Inc. It is a testament to Jerry’s original vision that all three of his children are building J. Lohr’s future, continuing our well-respected approach to grape growing and winemaking.

Our sustainably farmed vineyards in Monterey County, Paso Robles, and Napa Valley are currently sleeping in their winter dormant stage, storing up water and energy. It is a quiet time in the vineyards, with pruning and planning underway to help shape this year’s growing

season. Budbreak is just a few months away—as always, Mother Nature will play a pivotal role.

In the meantime, we can appreciate some of our past successful harvests through the lens of the new releases in this winter’s Wine Club shipment. The 2023 J. Lohr *Gesture* GSM stands out as a favorite of mine; this southern Rhône-style blend of Grenache, Syrah, and Mourvèdre is a classic.

While Cabernet Sauvignon is certainly king in our estate vineyards in Paso Robles, the Rhône grape varieties have also proven very successful here. The fruit for our 2023 J. Lohr *Gesture* GSM was handpicked from the challenging, gravelly slopes of our J. Lohr Stairway Vineyard in the Adelaida District. This part of Paso Robles is an ancient, uplifted seabed so fossilized that seashells are often found in the ground, even though the vineyard is perched at 1,500 feet average elevation. After primary and malolactic fermentations, the wine was aged for 8 months on light lees in neutral 500-liter French oak puncheons, allowing the bright, briary, berry and spice aromas and flavors to shine. It’s a perfect accompaniment to a rich lamb and vegetable stew, or even a sausage pizza! As always, we look forward to getting your feedback on all of the new wines in this shipment.

Speaking of blends, J. Lohr will be one of

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the participating wineries at Paso Robles Wine Country's "Blendfest on the Coast." Taking place February 20–23 in San Simeon and Cambria, Blendfest focuses on, you guessed it, traditional and unconventional wine blends from dozens of vintners. If you're attending, be sure to stop by the J. Lohr table at the Sunset Grand Tasting to say hello.

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

Sincerely,

Lawrence T. Lohr
Co-Owner/President & COO,
J. Lohr Vineyards, Inc.



2023 J. Lohr F&G Vineyard Pinot Blanc



Pinot Blanc was one of the original eleven varieties planted by Jerry Lohr in our Arroyo Seco vineyards 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 palate weight. The long, cool growing season of the Arroyo Seco appellation ensures that texture develops alongside bright acidity. The 2023 growing season was characterized by a very cool, early spring, followed by daytime highs in the 80s during the summer that helped fully ripen the grapes. We harvested this vineyard in two picks from October 9th through 13th that year - the first to enhance the bright acidity that is the Alsatian side of this grape and the second to provide riper, melon flavors and rich texture to extend the finish. Aged for six months sur lie in concrete egg, neutral French oak barrel, and puncheon.

Winemaker, White Wine Kristen Barnhisel and VP Winemaking Steve Peck's notes: *"The 2023 F&G Vineyard Pinot Blanc is highlighted by aromas of white floral, yellow rose, quince, crushed rock, and pear. These aromas are complemented on the palate by the complex flavors of ripe melon, Meyer lemon, and marzipan with a creamy texture and long finish from fermentation and aging in the large vessels. Serve as an aperitif to complement Taleggio cheese, or as an entrée with shellfish, apple-fennel salad, or cauliflower-gruyère soufflé."*

247 cases produced. Certified California Sustainable.



2023 J. Lohr *Gesture* RVG



The grapes for the *Gesture* RVG are sourced from our Rain Catcher Vineyard in the Adelaida District of Paso Robles. Rain Catcher was planted in 2010 and is the westernmost vineyard in the Paso Robles AVA. Its climate mirrors that of the northern Rhône; combined with well-drained soils of calcareous shale and weathered sandstone, this vineyard's terroir is perfect for growing Roussanne, Viognier, and Grenache Blanc. Given that the soils here hold water very well, minimal irrigation was applied during most of the 2023 growing season until the heat of early September. Harvest began on October 11th with the Viognier and finished on October 30th. After fermentation, the wine was aged five months in Acacia puncheons and a Flexcube elevage tank. Final blend: 72% Grenache Blanc; 20% Roussanne; 8% Viognier.

Winemaker, White Wine Kristen Barnhisel and VP Winemaking Steve Peck's notes: *"This Rhone-style white's delicate nose offers aromas of white floral, summer grasses, ripe apple, and honeydew melon. These flavors expand on the palate to include ripe white peach, marzipan, orange, and sweet herbs, with a balancing texture and long finish. Suggested pairings: Arugula salad with fennel and citrus vinaigrette, roasted halibut with lemon-tarragon butter sauce, Toro sushi, or with soft cheeses such as herbed Boursin, goat cheese, or Havarti."*

207 cases produced. Certified California Sustainable.

2023 J. Lohr Arroyo Vista Chardonnay



The 2023 vintage was characterized by an unusually cool spring and summer in Monterey's Arroyo Seco, providing slow and even ripening of the Chardonnay grapes and a relatively late harvest. The extended time on the vine provided a classic combination of fresh flavors with balanced texture. Harvest took place October 10th through November 1st. Most of the blend is clone 76, with its white floral, Meyer lemon, and ripe apple aromas and flavors. The local Mt. Eden selection offers yellow floral, citrus, and Fuji apple notes, while the French clone 96 brings texture and white nectarine/apricot flavors. Clone 548 offers floral aromas and pear flavors, while clone 17 contributes white floral, white peach, and minerality to this blend. Barrel fermented for an average of 19 days. The wine was then aged in French oak cooperage sur lie for 10 months.

Winemaker, White Wine Kristen Barnhisel and VP Winemaking Steve Peck's notes: *"This flagship J. Lohr Chardonnay exhibits intriguing aromas of white flowers, Meyer lemon, ripe apple, pear, and hazelnut. The rich palate texture is derived from classic Burgundian techniques, such as primary and malolactic fermentation in French oak barrels and weekly stirring of the lees during aging. The texture is balanced, with integrated flavors of pear, lemon cream, chalky minerality, and baking spices, leading to a long finish. Suggested pairings include triple crème brie cheese, mussels in lemon-wine sauce, roast chicken with Dijon mustard sauce, or lobster or crab with lemon butter."*

13,255 cases produced. Certified California Sustainable.

2023 J. Lohr October Night Chardonnay



The 22-year-old planting for the October Night Chardonnay lies in J. Lohr's Block 9 in the Arroyo Seco AVA of Monterey County. Comprised largely of Dijon Clone 809 Chardonnay – also known as the Musqué Clone – the vines produce a very distinctive and attractive floral character. The 2023 vintage in the Arroyo Seco was the coolest in a decade, with cold temperatures during the spring and summer months and the latest harvest in recent years. Harvest of Clone 809 Chardonnay occurred on October 30th, 2023. Fermented and aged in French oak barrels, sur lie, for eight months (22% new wood).

Winemaker, White Wine Kristen Barnhisel and VP Winemaking Steve Peck's notes: *"Exotic floral aromas of gardenia, Meyer lemon, ripe apple, and baking spices. Traditional Burgundian techniques such as malolactic fermentation and weekly stirring of the lees provided a creamy palate texture. Shows complex flavors of white nectarine, ripe orange, and lemon cream, with a hint of vanilla on the long finish. This wine can be enjoyed as an aperitif; it is also a perfect pairing to crab cakes, citrus-herbed chicken, or seared scallops."*

6,403 six-bottle cases produced.
Certified California Sustainable.

2023 J. Lohr Fog's Reach Pinot Noir



Our CSWA Certified Sustainable Pinot Noir vineyard resides in the cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of two early-ripening Dijon selections of Pinot Noir (clones 667, 777), as well as late-ripening Pommard 4, the vines are grown on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobblestones. In 2023, much-needed winter rains rejuvenated the soil after several years of drought-like conditions. Cool temperatures throughout the growing season forced clusters to mature slowly, setting back ripening ten to 14 days behind historical averages. We hand-harvested clones 667 and 777 from our Fog's Reach vineyard on October 9th. After fermentation, the Pinot Noir received eight months of aging on light lees, in 26% new French oak cooperage and the remainder in fourth-fill barrels. This imparted subtle oak notes and viscosity on the palate while maintaining the wine's refined fruit signature.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"Our best expression of cool-climate Pinot Noir from the Arroyo Seco. Pleasing Bing cherry and strawberry candy aromas are accompanied by spicy black pepper notes, cinnamon stick, and black tea. Bright strawberry sorbet flavors are balanced with creamy, open-knit tannins and a long pomegranate-infused finish. Try pairing with braised short ribs over creamy mashed potatoes or spicy kung pao chicken and rice."*

1,615 cases produced.
Certified California Sustainable.



2023 J. Lohr Rain Catcher Vineyard Field Blend



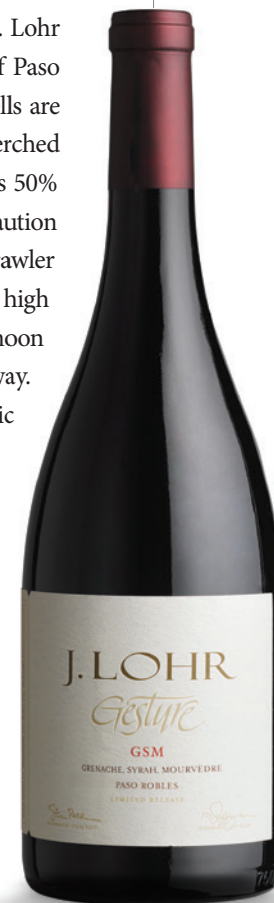
The Mourvèdre, Grenache Noir, and Syrah for this inaugural release field blend were grown on our J. Lohr Rain Catcher Vineyard, which is the westernmost vineyard in the Paso Robles AVA. Abounding with native flora and wildlife, this secluded and rugged property is arduous to farm but well worth the effort.

Longtime vineyard manager John Pierini and his crew practice early fruit thinning to one cluster per shoot to accelerate berry ripening and phenolic development. Fruit for this limited bottling was hand-picked from the top of the ridge, where berry sizes are extremely small but concentrated in flavor. In the last days of autumn 2023, we hand-harvested 17 boxes of Mourvèdre, nine boxes of Grenache, and two boxes of Syrah to create this unique, field-blended, Rhône-style red. The grapes were fermented together; the whole cluster Grenache was crushed by foot and covered with the destemmed Mourvèdre and Syrah berries. The must was fermented cool, with a three-week extended maceration. The wine was then aged for eight months in neutral French oak barrels, to preserve its spicy aromatics and deep fruit character.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"Displays abundant cool-climate aromas of wild raspberry, white pepper, wintergreen, and alpine strawberry. This Rhône-inspired field blend delivers juicy red fruit flavors with peppery spice and a pleasantly chewy texture from the whole-cluster extended maceration. Pair with classic chicken Provençal or wine-braised beef with mushrooms."*

505 cases produced. Certified California Sustainable.

2023 J. Lohr Gesture GSM



The J. Lohr *Gesture* GSM comes from plantings at our J. Lohr Stairway Vineyard in the Adelaida District. This part of Paso Robles is an ancient, uplifted seabed so fossilized seashells are often found in the ground even though the vineyard is perched at 1,500-foot average elevation. Slopes can be as much as 50% to 75% at this ranch. Hiking up the vine rows requires caution when traversing the steep, step-like chalk rocks; only crawler tractors can be used to safely farm this site. Daytime high temperatures are moderate at Stairway due to early afternoon breezes from the nearby Pacific coast, just 13 miles away. Grenache Noir makes up the primary portion of this classic southern Rhône-style blend; most of it was destemmed and whole-berry sorted into a small, ten-ton open top tank. The balance was included as whole clusters. The fruit was cold-soaked for three days, then fermented on skins for eight days prior to pressing. The wine was then aged for eight months on light lees in 500-liter neutral French oak puncheons. The final cépage was 84% Grenache, 15% Syrah, and 1% Mourvèdre.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"The 2023 J. Lohr Gesture GSM showcases luscious strawberry and cherry aromas from Grenache, balanced with blackberry, cola, and pepper from Syrah. A tiny addition of Mourvèdre imparts subtle savory notes. On the palate, Bing cherry and cranberry flavors transition to an Old-World gravelly finish. This blend complements a variety of dishes, from onion tart to grilled lamb, spicy crab cakes, or a savory vegetable soup."*

501 cases produced. Certified California Sustainable.

2022 J. Lohr Tower Road Petite Sirah



In the vineyards surrounding Tower Road in the Paso Robles Estrella District, our Petite Sirah thrives on the area's well-drained yet heavier clay soils. Intense summer sun and warm daytime temperatures are balanced by the gentle afternoon and evening breezes. These winds cool the area by as much as 50 degrees by early morning, preserving the acidity and bright fruit character of Petite Sirah. We apply netting to the vines in August to ensure that birds don't overfeed on this especially flavorful grape. In 2022, we began hand-harvesting on September 8th. For this vintage, we added 3% Grenache Blanc to the blend which brings nuanced floral aromatics and length to the finish. A small, 1% addition of Roussanne adds viscosity and length to the palate. The wine was aged for 18 months in 225-liter French oak Burgundy export barrels.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"The 2022 J. Lohr Tower Road Petite Sirah bursts with energy, boasting cranberry and olallieberry aromas, complemented by delicate floral notes from the addition of Grenache Blanc and Roussanne. It displays delightful red and blue fruit on the palate, leading to a long, concentrated finish. Try with cast iron skillet pork chops and scalloped potatoes or with your favorite tomato-sauced pizza."*

1,462 cases produced.
Certified California Sustainable.

2022 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 based primarily on Merlot. Rainfall for the 2022 vintage was only 65% of the 25-year historical average in Paso Robles. For this luxury-class Bordeaux-style red, Merlot was hand-picked on October 12 of 2022, then sorted and whole-berry fermented with seven days of skin contact. Roughly 1/3 of the blend is composed of Malbec which contributes high-tone red fruit and enticing floral aromas. The addition of Cabernet Sauvignon brings density and structure; a small amount of Cabernet Franc adds freshness to the aromas and finish. Prior to bottling, the wine was aged 18 months in 225-liter Bordeaux French oak barrels (50% new wood). Final cépage: 40% Merlot, 35% Malbec, 20% Cabernet Sauvignon, 5% Cabernet Franc.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"Effusive aromas of black cherry, peppermint, and Japanese plum. On the palate, fresh raspberry flavors jump from the glass; the long finish is accented with crushed violet, peppercorn, and pie crust notes. For food pairing, think Spanish paella or a grilled ribeye steak with shallots."*

476 cases produced. Certified California Sustainable.

2016 J. Lohr Cuvée POM, Library Selection



The inspiration for this Merlot-based, Bordeaux-style blend comes from the Grand Cru wines of Pomerol on the Right Bank of the Dordogne in France. In our Paso Robles vineyards, Merlot buds pushed from dormancy in the middle of March in 2016, followed by an ideal bloom period in early May. Tannin structure for the vintage was amplified by warm veraison conditions beginning the third week of July. Good ripening weather brought our Bordeaux varieties in early in 2016, with the Merlot component being harvested the second week of October – showing the dark color and ripe red fruit flavors this wine is known for. The Merlot was saigné 30% and fermented in ten-ton open-top fermenters with two to three punch downs per day. The wine spent 18 months in 60% new 225-liter Bordeaux French oak barrels. Final cépage: 90% Merlot, 5% Cabernet Franc, 4% Cabernet Sauvignon, 1% Malbec.

J. Lohr VP Winemaking Steve Peck's notes: *"When first released, this lovely wine was structured for lengthy aging. After eight years of proper cellaring, its tannins have nicely resolved, protecting and revealing a deep, integrated core of fruit, woven through with a touch of vanilla and light spice. It offers varietal aromas of blueberry and black plum, with a restrained barrel bouquet of hazelnut and toasted pastry. Fleshy and succulent fruit notes finish with the classic cherry palate that the top Merlots of the region are known for. An excellent match with roast chicken or duck, or grilled salmon. It will also prove a delicious companion to après-meal flavorful cheeses."*

422 cases originally produced.

2022 J. Lohr Stairway Vineyard Cabernet Sauvignon



The J. Lohr Stairway Vineyard is located in the Adelaida District sub-AVA of Paso Robles, on Peachy Canyon Road; it borders the Willow Creek District directly across the street to the south. This area of Paso Robles is an ancient, uplifted seabed so fossilized seashells are often found in the ground even though the vineyard is perched at 1,500-foot average elevation. Only five percent of vineyards in Paso Robles are planted at 1,500 feet or above. Daytime high temperatures are moderate at this site due to early afternoon breezes from the nearby Pacific coast, just 13 miles away. Cabernet Sauvignon for this inaugural release botting was hand-harvested from Stairway's steep, mountainous slopes on September 29th, 2022. The fruit was sorted and fermented on the skins for nine days at a max temperature of 85°F. to optimize color and tannin balance. Prior to bottling, the wine was aged for 18 months in water-bent, medium toast French oak barrels from cooper Marcel Cadet (17% new wood).

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"The nose displays pure red fruit aromatics, with highlights of currant, cassis, peppercorn, and conifer forest. Exuberant berry flavors fill the palate, accompanied by graphite and black tea notes, and fine tannins on the finish. Pairs curiously well with Chinese pepper steak stir fry. Also try with a mushroom risotto or eggplant parmesan as vegetarian options."*

467 cases produced. Certified California Sustainable.

2021 J. Lohr Signature Cabernet Sauvignon



Our J. Lohr Signature release is our ultimate expression of Paso Robles-grown Cabernet Sauvignon each year. As Jerry Lohr notes, “My signature on the label indicates that this wine is a personal statement for me; it is a heartfelt thank you to Paso Robles and to the many J. Lohr team members who have helped achieve this milestone.” The 2021 J. Lohr Signature is 100% Cabernet Sauvignon from our Stairway Vineyard in Paso Robles’ Adelaida District. Stairway was geologically formed from an ancient, uplifted seabed; its steep terraces and lime-laden calcareous soils define it as one of the great vineyard sites of the region. The Cabernet Sauvignon grapes for Signature were hand-harvested on September 16th and October 10th, 2021. They were destemmed and berry-sorted, followed by a 15% saignée. An eleven-day maceration followed prior to draining freely off the skins. The wine was aged 20 months in French oak barrels (90% new) from coopers Berger, Ermitage, Le Grange, Sylvain, and Taransaud.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck’s notes: *“Opulent aromas of cassis, blueberry, and blackberry coulis are lifted by a hazelnut, dark chocolate, and cinnamon bouquet from our French oak barrel program. Mouthwatering boysenberry flavors lead to a long-lasting finish with ultra fine tannins. This special wine is a perfect pairing with almost any beef or lamb preparation.”*

517 cases produced. Certified California Sustainable.

J. LOHR
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