



# J. LOHR

WINE CLUBS

## MEMBER NEWSLETTER

Winter 2026

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*“Our J. Lohr cellar team at the Greenfield winery are staying very busy caring for the young wines from last fall’s harvest.”*

— Kristen Barnhisel

*Dear J. Lohr Wine Club Members,*

Happy 2026! As I write this in late January, it is fully winter here in Monterey County. We’ve had a decent amount of rain and the vines in our vineyard blocks are dormant and being pruned in anticipation of spring budbreak and the new growing season.

Our J. Lohr cellar team at the Greenfield winery are staying very busy caring for the young wines from last fall’s harvest. The 2025 vintage was one of the coolest we’ve experienced, similar to 2012 and 2023. Very fresh flavors and really good acidity are the hallmarks of the new wines so far. Primary fermentations are complete and we are regularly stirring the ’25 Riverstone, Arroyo Vista, and October Night Chardonnays as they finish their secondary malolactic conversions in their oak barrels. The first wine to be bottled from the new vintage will be the 2025 Bay Mist White Riesling from our Monterey Roots’ tier of releases.

While we wait for some of the 2025 vintage wines to mature and become available, we have several exciting new club releases to share with you in this shipment. Of particular interest to my team and I will be your impressions of the 2024 J. Lohr October Night Chardonnay and the 2024 J. Lohr *Gesture* RVG.

Often our highest scoring Chardonnay release, October Night relies heavily on Dijon clone 809 for its sophisticated flavor profile. Also known as the “Musque clone” of Chardonnay, these particular vines impart exotic aromas of floral aromas of gardenia, orange blossom, ripe apple, white nectarine, vanilla, and baking spices. Nine months barrel aging in French oak from coopers Dargaud et Jaegle, Louis Latour, and Marcel Cadet complete the polished picture of a classic, luxury-class Chardonnay. Try the October Night with crab cakes with Meyer lemon and capers or a vegetable risotto.

The 2024 J. Lohr *Gesture* RVG is a Rhône-style blend of 43% Roussanne, 43% Grenache Blanc, and 14% Viognier. The grapes were sourced from our J. Lohr Rain Catcher Vineyard in the Adelaida District of western Paso Robles. Rain Catcher was planted in 2010 and is the western-most vineyard in the Paso Robles AVA. With its maritime climate and with well-drained soils of calcareous shale and weathered sandstone, this vineyard’s terroir is a perfect match for growing these traditional Rhône varieties. To maintain this wine’s amazing aromatics and freshness, we conducted a slow, cool fermentation in Acacia barrels, neutral oak barrels, and elevage tank for an average of 21 days; maturation took place in the same type of vessels for six months. The resulting wine displays flavors of ripe orange, Meyer lemon, and almond with a balanced texture and

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long finish. A perfect pairing with roasted halibut with a lemon-tarragon sauce, toro sushi, or soft cheeses such as herbed Boursin, goat cheese, or Havarti. I hope you enjoy it.

I hope to be able to talk with you in-person soon at a future club event or at our J. Lohr Paso Robles or San Jose Wine Centers. I look forward to your feedback on these newest J. Lohr releases. And, as always, many thanks for your friendship and support of J. Lohr.

Cheers!

*Kristen*

**Kristen Barnhisel**  
Winemaker, White Wine



### 2024 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 2024 growing season until the heat of late August / early September. Harvest occurred September 27 through October 13, 2024. After a slow and cool fermentation, aging for 6 months took place in Acacia puncheons, neutral oak barrels, and a Flexcube elevage tank to allow oxygen exposure for aroma development.. Final blend: 43% Roussanne, 43% Grenache Blanc, and 14% Viognier.

Winemaker, White Wine Kristen Barnhisel and VP Winemaking Steve Peck's notes: *"The 2024 J. Lohr Gesture RVG presents youthful pale yellow and green hues. The delicate nose offers aromas of white floral, ripe apple, and honeydew melon. These flavors expand on the palate along with ripe orange, Meyer lemon, and almond, leading to a balanced texture and long finish. Suggested pairings: 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."*

338 cases produced. Certified California Sustainable.



2024 J. Lohr October Night Chardonnay



The 23-year-old planting for the October Night Chardonnay lies in J. Lohr’s Block 9 in the Arroyo Seco AVA of Monterey County. This location near the mouth of the Arroyo Seco River provides the vines a slightly more wind-protected environment in which to grow. Comprised largely of Dijon Clone 809 Chardonnay – also known as the Musqué Clone – these vines produce a very distinctive and attractive floral character. The 2024 vintage in the Arroyo Seco was very cool, with harvest concluding mid-October; handpicking of Clone 809 Chardonnay finished on October 16, 2024. Fermented and aged in French oak barrels sur lie from coopers Dargaud et Jaeglé, Louis Latour, and Marcel Cadet for 9 months (22% new wood).

Winemaker, White Wine Kristen Barnhisel and VP Winemaking Steve Peck’s notes: *“The 2024 October Night Chardonnay is pale straw yellow in color with exotic floral aromas of gardenia, yellow floral, ripe apricot, and baking spices. Traditional Burgundian winemaking techniques, such as malolactic fermentation and weekly stirring of the lees in French oak barrels, were used to complement these aromatics, providing balance and a creamy palate texture. This unique Chardonnay blend showcases complex flavors of ripe apple, tangerine, lemon cream, and offers a hint of vanilla and cocoa on the long finish. This wine can be enjoyed as an aperitif and is the perfect pairing to crab cakes with Meyer lemon and capers, coconut shrimp, or a lemon-vegetable risotto.”*

2,671 cases produced. Certified California Sustainable.

2024 J. Lohr Fog’s Reach Pinot Noir



Our 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 2024, cool conditions were the hallmark for much of the growing season, with some late August / early September heat in Monterey pushing along phenolic ripeness. We hand-harvested clones 667 and 777 from our Fog’s Reach vineyard on September 23rd that year. After fermentation, the Pinot Noir received 8 months of aging in French oak Burgundy-style barrels from coopers François Frères and Louis Latour. 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 accompanied by spicy black pepper, cinnamon stick, and black tea. Bright strawberry sorbet flavors 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.”*

1,432 cases produced. Certified California Sustainable.

2024 J. Lohr Gesture GSM



The J. Lohr *Gesture* GSM comes from our Stairway Vineyard in the Adelaida District sub-AVA. 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-foot average elevation. Here, slopes reach a grade between 50-70%. 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 Vineyard due to early afternoon breezes from the nearby Pacific Ocean, just 13 miles away. Grenache Noir makes up the primary portion of this classic southern Rhône-style blend; the fruit was destemmed and whole-berry sorted into a small, 12-ton open top tank. The fruit was cold-soaked for 3 days, then fermented on skins for an extended 23 days prior to pressing. The wine was then aged for 8 months on light lees in 500-liter neutral French oak puncheons. The final cépage was 78% Grenache, 20% Syrah, and 2% Mourvèdre.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"Displays luscious strawberry and currant aromas from Grenache, balanced with blackberry, cola, and pepper from Syrah. A small 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; from spicy crab cakes to a rich vegetable soup."*

453 cases produced. Certified California Sustainable.

2023 J. Lohr Tower Road Petite Sirah



In the vineyards surrounding Tower Road, in the Paso Robles Estrella District sub-AVA, our Petite Sirah thrives on the well-drained yet heavier clay soils of the area. The rarity of autumn rains in Paso Robles allows this tight-clustered variety to reach full maturity almost every year, without the issues existing in wetter regions of the state and in Europe. Our ripening program requires applying netting to the vines in August to prevent birds from overfeeding on this especially flavorful grape before harvest. In 2023, we hand-harvested the Petite Sirah on October 10th. For this vintage, we added 2% Grenache Noir to the blend which brings nuanced floral aromatics and enhances the natural peppery notes of Petite Sirah. A small 1% addition of Roussanne brings viscosity and length to the palate. The wine was aged for 18 months in 225-liter French oak Burgundy export barrels from coopers Dargaud et Jaeglé and Vallaurine; 38% new wood.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"The 2023 J. Lohr Tower Road Petite Sirah displays bright olallieberry and roasted hazelnut aromas, enhanced by delicate floral and peppery notes from the addition of Grenache and Roussanne. On the palate, there's loads of black fruit layered with decadent cocoa and cappuccino flavors, culminating in a long, concentrated finish with a smooth structure. Try with cast-iron skillet pork chops and scalloped potatoes or with your favorite tomato-sauced pizza."*

2,752 cases produced. Certified California Sustainable.

## 2023 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 often based primarily on Merlot. Paso Robles experienced record winter rainfall from December 2022 to March 2023. Colder weather persisted through much of the growing season, with cloudy skies prevailing until the end of June. Veraison occurred during the second and third weeks of August, about two weeks behind schedule. Thankfully, October and November saw near-perfect warm weather. This allowed us to wait until late autumn to pick fruit with pristine quality and optimal maturity. Merlot for this bottling was handpicked on November 2nd, then sorted and whole-berry fermented in a small, 6-ton open-top tank. Roughly 1/3 of the blend is composed of Malbec, which contributes high-tone red fruit and enticing floral aromas. Prior to bottling, the wine was aged 19 months in 225-liter Bordeaux French oak barrels (52% new wood) from coopers Marcel Cadet and Sylvain.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"This Merlot-based, Bordeaux-style blend showcases attractive aromas of black cherry, spearmint, and Japanese plum drizzled in milk chocolate ganache. On the palate, loads of concentrated fresh raspberry with crushed violet and flaky pie crust flavors lead to a succulent, supple finish. For food pairing, think Spanish paella or a grilled ribeye steak with shallots."*

1,032 cases produced. Certified California Sustainable.

## 2017 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 River in France. Our Paso Robles vineyards emerged from a 5-year drought with remarkable quality in the 2017 vintage. Budbreak occurred in our Merlot block 5 at the Creston Vineyard during the first week of April. Bloom was slightly delayed as we flowered at the end of the third week of May. We handpicked the Merlot grapes on October 24, 2017. With this harvest, we saw the highest level of flavor ripeness since the string of three great vintages from '12 to '14. The Merlot fruit was saignée 20% and fermented in 10-ton open-top fermenters with 2 to 3 punch downs per day. The wine spent 18 months in 225-liter Bordeaux French oak barrels from coopers Demptos and Marcel Cadet, with 50% new wood. Final cépage: 77% Merlot, 23% Malbec.

VP, Winemaking Steve Peck's notes: *"When first released, this Merlot-based, Bordeaux-style blend, while attractive, was also structured for aging. After several years of proper cellaring, its tannins have nicely resolved, protecting and revealing a deep, integrated core of fruit, woven through with spice and light oak notes. It offers traditional varietal aromas of ripe blueberry and black plum, with a restrained barrel bouquet of hazelnut and toasted pastry. It still finishes with the classic cherry palate that the top Merlots of the region are known for. An excellent match with roast chicken or duck, or herbed-grilled salmon. It will also prove a delicious companion to après-meal flavorful cheeses."*

330 cases originally produced.

2022 J. Lohr Signature Cabernet Sauvignon



Simply put, the limited J. Lohr Signature release is our ultimate expression of Paso Robles-grown Cabernet Sauvignon each vintage – encompassing and illustrating our four decades of experience in the appellation with this noble grape. The 2022 J. Lohr Signature was grown primarily on 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, most unique vineyard sites of the region. The Cabernet Sauvignon grapes for Signature were hand-harvested at Stairway Vineyard on September 17 and September 30, 2022. The fruit was destemmed, berry-sorted, and crushed with the Pellenc Selectiv and Extractiv systems. A ten-day maceration revealed luxurious color potential with ideal tannin extraction prior to pressing. Produced in our small-lot “winery within a winery” in Paso Robles, the wine was aged 21 months in French oak barrels (70% new) from coopers Berger, Ermitage, La Grange, Nadalié, Sylvain, and Taransaud. Final composition: 93% Cabernet Sauvignon, 4% Malbec, 3% Saint-Macaire.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck’s notes: *“Dark and ripe color, with cherry cordial and blackberry preserve aromas accented with baking spices, cola, and cedar notes. On the palate, luscious dark fruit melts into a long finish with supple tannins and a pillowy texture. This special wine is a natural, perfect pairing with almost any beef or lamb preparation. Try it with grilled hanger steak and chimichurri.”*

687 cases produced. Certified California Sustainable.

2023 J. Lohr Rain Catcher Vineyard Field Blend



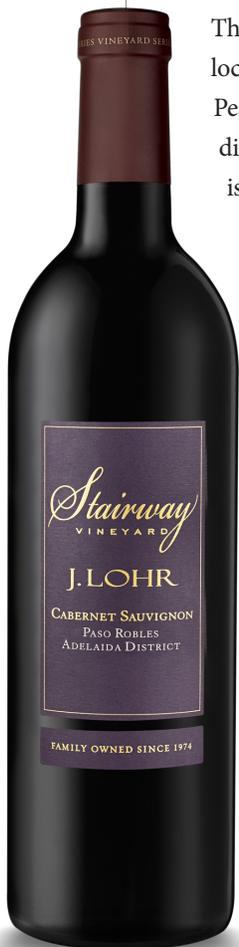
The Mourvèdre, Grenache Noir, and Syrah for this inaugural release field blend were grown on our J. Lohr Rain Catcher Vineyard, which is the westernmost vineyard in the Paso Robles AVA. Abounding with native flora and wildlife, this secluded and rugged property is arduous to farm but well worth the effort.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

505 cases produced. Certified California Sustainable.



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.



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.



**J. LOHR**  
VINEYARDS & WINES

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