

MEMBER NEWSLETTER



J. LOHR

WINE CLUBS

MEMBER NEWSLETTER

Spring 2022



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“Spring has arrived here in Greenfield! With it comes a bit warmer weather and the beauties of budbreak throughout our vineyards in Monterey.”

— **Kristen Barnhisel**

Dear Friends of J. Lohr,

Spring has arrived here in Greenfield! With it comes a bit warmer weather and the beauties of bud break throughout our vineyards in Monterey. Aside from the heavy rains in December, the winter was mostly dry and mild here. Spring has sprung and the weather is proving ideal for the start of the vines’ annual growth cycle.

Things may be quiet right now in the vineyards, but in the J. Lohr Greenfield Winery our team is very busy. We are completing initial and malolactic fermentations on many of our young white wines from last fall’s harvest and bottling our small-lot wine club and and J. Lohr Vineyard Series releases. With the Lohr family’s input, we are also putting together our first blends of the year, including our legendary J. Lohr Estates Riverstone Chardonnay. This upcoming bottling of the 2021 vintage represents Riverstone’s 37th release as one of the country’s favorite white wines. I always feel a bit humbled when crafting such a well-known, long-tenured classic. I am also looking forward to showing a film crew around for a week during the tasting, blending, and bottling process. It should make for a candid (and hopefully entertaining) behind-the-scenes peek at a winemaker’s daily routine.

As part of this spring selection, we are pleased to share with our valued wine club members two new, exceptional (if I do say so myself) white wines from our J. Lohr Vineyard Series: the 2021 J. Lohr F&G Vineyard Sauvignon Blanc and the 2020 J. Lohr

GREETINGS FROM KRISTEN BARNHISEL

Spring
2022

October Night Chardonnay. With the very cool vintage season of 2021, the grapes for the J. Lohr F&G Vineyard Sauvignon Blanc were harvested to develop grapefruit and passion fruit flavors to match the fresh acidity. It should prove a perfect match for goat cheese, oysters, pasta with pea purée pesto, or lemon-tahini chicken. Similarly, the grapes for the 2020 J. Lohr October Night Chardonnay were harvested surprisingly late on November 2nd in that very cool vintage – flavors of gardenia and ripe orange, with great texture (accentuated by its malolactic fermentation), were a result of that extended hang-time. The combination of citrus and French oak fermentation on this wine makes it a perfect accompaniment to crab cakes in an orange reduction sauce, toasted hazelnut halibut, or butter-seared scallops.

Outside of the winery, I just returned from San Diego for International Women's Day, where I co-hosted a dinner with our J. Lohr Touching Lives partner, National Breast Cancer Foundation, Inc.* I am looking forward to returning to San Diego in June for the national conference of the American Society for Enology and Viticulture.

With things starting to open up again, I hope to be able to talk with you in-person soon at our newly re-opened Paso Robles or San Jose Wine Centers. I look forward to your feedback on these newest J. Lohr releases. As always, many thanks for your friendship and support of J. Lohr.

Cheers!

Kristen

Kristen Barnhisel
Winemaker, White Wine





RESPECTING NATURE. NURTURING BALANCE.™

Join Us on J. Lohr's Sustainability Journey

Throughout California, April is Down to Earth Month, an ideal time to learn about wines grown and crafted with the '3 Es of Sustainability' at the fore, which for J. Lohr encompasses practices that are environmentally sound, economically feasible, and socially equitable.

Jerry Lohr and the J. Lohr team helped write the first chapters on sustainable winegrowing in California. Now we're leading the way in exploring and developing the next generation of green innovations

J. Lohr's ongoing sustainability programs are innovative, forward-looking, and make a difference in both wine quality and helping the environment.

and methods in the vineyards, in the cellars, and throughout the company. The more than twenty J. Lohr wines that have each received the Certified California Sustainable Winegrowing seal (several are included in this spring club selection) are testament to J. Lohr's daily commitment to sustainability in everything we do.

On our johr.com/sustainability page, you can watch a new video featuring the Lohr family and team sharing the importance of



sustainable methods and programs at every step of the winegrowing and winemaking process. You'll learn about what makes us a truly "green" wine brand.

We hope you'll be inspired to join us on the J. Lohr sustainability journey. At jlohr.com/sustainability, you can "Take The Pledge" to become part of our team – there you will find easy things you and your family can do to be sustainable at home. When you take the sustainability pledge, you'll be automatically entered to win fun, eco-friendly items.

J. Lohr's ongoing sustainability programs are innovative, forward-looking, and make a difference in both wine quality and helping the environment and our communities. We are partnering toward a common goal – taking conscientious steps, both large and small, to live a more aware, green lifestyle.

FEATURED RECIPE



Mushroom and Prosciutto Carbonara

Enjoy this twist on a classic carbonara by adding mushrooms and prosciutto to pair perfectly with the member-exclusive 2020 J. Lohr Gesture Mourvèdre. Leave out the prosciutto to make this a vegetarian favorite.

Ingredients

Extra virgin olive oil, about ¼ cup
6 slices of prosciutto
8 ounces mushrooms, thinly sliced
4 cloves garlic minced
8 ounces spaghetti
¼ cup Parmesan cheese, plus more for serving
1 cup starchy pasta water
2 egg yolks
2 Tbsp fresh parsley
Salt and pepper
Crushed red pepper flakes

Directions

1. Heat ¼ cup oil in a large Dutch oven or other heavy pot over medium heat. Arrange prosciutto in a single layer in pot and cook, turning once or twice, until crisp, about 5 minutes. Transfer to paper towels to drain.
2. In the same Dutch oven, add mushrooms and sauté until tender and browned about 8 minutes. Add garlic and cook for 1 minute. Remove from heat.
3. While the mushrooms are cooking, begin boiling pasta in salted water until al-dente per package instructions. Reserve about 1 cup of the pasta water and drain the rest of the pasta.
4. Add egg yolks and Parmesan cheese to a small bowl and whisk to combine.
5. Add the pasta to the skillet with the mushrooms and garlic mixture. Add the egg / cheese mixture and ¼ cup of the pasta water. Slowly toss the pasta until the pasta is coated. Add more pasta water if needed. Add fresh parsley and season with salt and pepper to taste.
6. Add finished pasta to bowls and top with cooked prosciutto, crushed red pepper flakes, and Parmesan cheese.

2021 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 five months sur lie in stainless steel (55%) and French oak and Acacia barrels (45%).

Winemaker Kristen Barnhisel's notes: "The 2021 F&G Vineyard Sauvignon Blanc is pale yellow in color, highlighted by aromas of honeysuckle, grapefruit, and passionfruit, with a hint of fig. These aromas are complemented on the palate by the bright flavors of ripe key lime, vanilla, Meyer lemon, and tarragon with rich palate texture and long finish provided by the French and Acacia cooperage. Enjoy this wine as an aperitif with light cheeses or shellfish, or with fresh spring vegetables, or lemon roast chicken." Certified California Sustainable.



SPRING RELEASES

2020 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. This site, near the mouth of the Arroyo Seco River, provides the vines a slightly more wind protected environment. Comprised largely of Dijon Clone 809 Chardonnay – known in some circles as the Musqué Clone – these vines produce a very 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 aspects and richness. Barrel fermented and aged nine months in French oak cooperage.

Winemaker Kirsten Barnhisel's notes: "The 2020 J. Lohr October Night Chardonnay displays exotic floral aromas of gardenia, honeysuckle, daffodil, ripe apple, and baking spices. This unique Chardonnay provides balanced, complex flavors of ripe orange, white nectarine, and lemon cream, with a rich midpalate. The long finish offers a hint of vanilla and toasted oak. A perfect pairing with crab cakes, seared scallops, or cream-sauced pastas." Certified California Sustainable.

2020 J. Lohr *Gesture* Grenache Blanc



Our *Gesture* Grenache Blanc is 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 well-drained soils of calcareous shale and weathered sandstone, this vineyard's terroir is a perfect match for the variety. The warm days on this hillside property help to naturally develop ripe, lush flavors while the cool nights allow for hangtime and provide texture and depth. Aged for six months in neutral Acacia barrels and poly tanks to preserve the fresh fruit flavors and acidity.

Winemaker Kristen Barnhisel's notes: "Displays opening aromas of apple blossom, jasmine, and lemongrass; an elegant, balanced palate of ripe green apple, lemon zest, and papaya follows, with smooth minerality and a long, textured finish. Perfect as an apéritif with soft cheeses or an entrée of bouillabaisse, Moroccan tagine, or grilled lemon Mahi Mahi." Only 173 cases produced. Certified California Sustainable.



SPRING RELEASES

2019 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 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, 30% being new wood.

Winemaker Brenden Wood's notes: "This lovely wine expresses the varietal terroir of the Arroyo Seco region with blue sage and strawberry compote notes on the nose. Bright flavors of red cherry envelop the palate and leave supple cardamom spice on the lengthy finish. Pair with a mushroom risotto or a board of Spanish charcuterie."

2018 J. Lohr *Gesture* Zinfandel



Our *Gesture* Zinfandel is a blend of two vineyards in the Paso Robles Willow Creek District. In addition to the relatively cool climate of this area, the terroir is greatly defined by the Gazos Shaly Loam soil – which is hardly soil at all, looking at times more like a solid rock formation. Fruit thinning in the vineyard is key, allowing us to select the best maturing bunches for optimal flavor and balance. Hand harvested October 29, 2018. Aged eight months in tight-grained Allier French oak Burgundy barrels (20% new). Winemaker Brenden Wood’s notes: “Jammy, ripe red fruit character. A medium-weight wine with briary raspberry and dried cherry flavors that are persistent on the palate. Try with marinated and grilled flank steak.” Only 700 cases produced.



2019 J. Lohr Buena Vista Road Vineyard Saint-Macaire



This 2019 Saint-Macaire was grown at the Buena Vista Road Vineyard in the warmer Region III climate of the Paso Robles Estrella District; conditions here are ideal for late-ripening reds such as this rare Bordeaux variety. The grape gets its name from the French village of Saint-Macaire, in the appellation of Côtes de Bordeaux Saint-Macaire. Over the past 50 years, plantings of this heritage variety in the Bordeaux region have dwindled to less than one acre in its country of origin, just as it has gained a foothold in California where it may be better adapted to the dry climate. The planting is laid out on north-south rows on calcareous shale Nacimiento-Ayar soil. Aged eighteen months in French oak Bordeaux export-style cooperage, with 20% new wood.

Winemaker Brenden Wood's notes: "The 2019 J. Lohr Saint-Macaire is inky purple in color. Aromas of ripe blackberry, black cherry, and milk chocolate are followed by unique smoky notes that are typical of this rare variety. The wine displays a dense and fleshy texture with pure fruit intensity on the palate and a bright cherry finish. Enjoy with grilled red meats and roasted potatoes, or a charcuterie board of quality cured hams and aged cheeses." Only 172 cases produced. Certified California Sustainable.

2020 J. Lohr *Gesture* Mourvèdre



The source for our *Gesture* Mourvèdre is the J. Lohr Gean Vineyard, which is the westernmost vineyard in the entire Paso Robles AVA. This planting, located in the Adelaida District was established in 2009 and now produces wines of the balance and intensity required for our members' limited release *Gesture* program. The farming plan here brings the Mourvèdre vines to just one cluster per shoot prior to veraison to intensify flavor; this large-clustered red Rhône variety requires trimming the “wings” and “shoulders” off the clusters as well, to further help focus the fruit character. Aged sixteen months in 3-year-old, tight grain French oak puncheons.

Winemaker Brenden Wood's notes: “This 2020 J. Lohr *Gesture* Mourvèdre is medium in color with expressive varietal aromas of blackberry and ripe black cherry, accentuated by notes of dried anise and thyme. The lively palate has a juicy, red berry core and smooth, evolved tannins. Black pepper and blueberry linger on the finish. This wine is excellent with many of the specialties of southwestern France and Catalonia, such as pork roast or a platter of prosciutto tapas, Marcona almonds, fresh figs, and aged cheeses.” Only 255 cases produced. Certified California Sustainable.



SPRING RELEASES

2019 J. Lohr Creston Vineyard Merlot



Local winemakers have long considered the cooler El Pomar District within the Paso Robles AVA to be an ideal region for growing top-flight Merlot. The fruit for this limited-release wine was sourced from Block 5 of our Creston Vineyard within the El Pomar District. The planting material was an Italian selection of Merlot propagated from cuttings of the Rauscedo 3 Clone from UC Davis, via the Vivai Cooperativi Rauscedo in Northern Italy. This 5-acre hillside block at Creston features calcareous soil outcroppings and consistently produces the most remarkable Merlot in the J. Lohr portfolio. Aged 16 months in French oak cooperage, 13% being new wood.

Winemaker Brenden Wood's notes: "The 2019 Creston Vineyard Merlot is loaded with red fruit aromas of pomegranate and raspberry sorbet with notes of graphite, black tea, and toasted pastry from the French oak aging. Juicy and energetic on the palate with a dried cranberry finish. Delicious with pan-seared steak, mushroom risotto, or tomato-sauced pastas." Only 116 cases produced. Certified California Sustainable.

2019 J. Lohr Gean Vineyard Cabernet Sauvignon



This Cabernet Sauvignon was grown at J. Lohr's Gean Vineyard, which is the westernmost vineyard in the Paso Robles AVA. Our planting, located in the Adelaida District, was established in 2009 and is bordered by dense stands of oak to the east, with the Las Tablas Creek situated across the road to the west. The soils are a mix of calcareous shale and clay on steep slopes. Abounding with native flora and wildlife, this secluded and rugged vineyard with its steep slopes is arduous to farm but well worth the effort. This special Cabernet was aged 18 months in French oak cooperage, 17% being new wood.

Winemaker Brenden Wood's notes: "Pristine aromas of black currant, raspberry, and fresh-picked plum are accented by black peppercorn, nutmeg, and warm holiday spice notes. Fine, chewy tannins slowly emerge from the decadently supple palate, leaving a long finish of anise, cocoa dust, crème de cassis, and clove. Enjoy with a barbecue tri-tip sandwich with avocado salsa or a garlic and rosemary pan-seared ribeye steak." Only 151 cases produced. Certified California Sustainable



2018 J. Lohr Home Ranch Petit Verdot



Petit Verdot is one of the five classic Bordeaux varieties. This Petite Verdot was grown on the J. Lohr Home Ranch in the warmer Region III Estrella District of Paso Robles. The block was planted in 2008 to an east-west row orientation with Clone 400 on low-vigor 420A rootstock. A highly fruitful variety, Petit Verdot requires extensive shoot and fruit thinning; this protocol favors good canopy development and allows sunlight to envelop every berry on every cluster. Aged 18 months in French oak barrels from cooper François Frères.

Winemaker Brenden Wood's notes: "Ripe plum and lilac aromas are joined by subtle cedar and anise notes from the barrel aging. The flavors are brambly and bright on entry, with pomegranate and tart cherry on the finish. Pair with mushroom risotto as a main course or end the meal with this finely textured red alongside aged hard cheeses, almonds, and dried fruit." Only 300 cases produced.

2018 J. Lohr Cuvée St. E



The inspiration for our J. Lohr Cuvée St. E comes from the Grand Cru wines of St. Émilion on Bordeaux's famed Right Bank. These memorable wines are composed primarily from Cabernet Franc and Merlot, often with touches of Cabernet Sauvignon, Malbec, and Petit Verdot. We strive to emulate these great Bordeaux wines in style but as seen through the unique prism of our world-class Paso Robles-grown fruit. Aged 18 months in 225-liter French oak cooperage, 60% being new wood. Final cépage: 71% Cabernet Franc, 27% Cabernet Sauvignon, 2% Merlot.

Winemaker Brenden Wood's notes: "This limited release J. Lohr Cuvée St. E captures the savory side of its Bordeaux varieties. It is dark in color with aromas of red currant, roasted coffee, and dark chocolate. The palate has a comfortable grip which persists with notes of green coffee bean, dried herbs, and plum. The tightly wound tannins of the Cabernet Franc component will present their greatest reward after a few years of bottle age. A perfect pairing for filet mignon with a shallot cream sauce or osso buccostyle braised veal shanks over a bed of polenta." Only 400 cases produced.



2014 J. Lohr Hilltop Cabernet Sauvignon, Library Release



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 18 months, with 60% being 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 barrel signature. Delicious with a grilled rib eye steak and garlic-roasted potatoes."





2015 J. Lohr Carol's Vineyard Cabernet Sauvignon, Library Release

Carol's Vineyard lies in northern St. Helena along the Napa River. This small estate is comprised of Cabernet Sauvignon (Clone 337 on 3309 rootstock) and of Petit Verdot (Clone 400 on 3309 rootstock). The well-drained, gravelly, sandy loam soil and Bordeaux-like climate of the Napa Valley is ideally suited to producing richly textured, luxury-quality fruit. The vineyard is named for Jerry Lohr's late wife Carol. In her honor, J. Lohr's Touching Lives program makes a \$3 donation for every bottle sold of Carol's Vineyard Cabernet to National Breast Cancer Foundation programs. Aged 20 months in French oak cooperage, 75% being new wood.

Director of Winemaking Steve Peck's notes: "The 2015 vintage of J. Lohr Carol's Vineyard Cabernet Sauvignon ignites the eye with its red and purple hues. Classic red currant, cherry, cedar, and cocoa powder on the nose. The palate is full of fruit and comes off ripe and balanced now; it's original tannins have subsided a bit with some bottle age. The wine is showing beautifully. Excellent with grilled entrecôte and shallots, or a roasted pork loin with porcini mushrooms and fennel."



2016 J. Lohr Hilltop Cabernet Sauvignon, Library Release



Half of the fruit for the 2016 Hilltop Cabernet Sauvignon was sourced from the J. Lohr Shotwell Vineyard, located within the cool Templeton Gap-influenced El Pomar District of Paso Robles. A third was from our Beck Vineyard, which is uniquely located at a 1,700-foot elevation in the Creston District. The balance of the blend was from the J. Lohr Gean Vineyard and another partner ranch, both within the Adelaida District. Our Paso Robles vineyards are blessed with long summer days of intense sunshine and near 100°F daytime temperatures followed by chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime and shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune pruning and irrigation to achieve dark fruit with resolved tannins year after year. Aged 18 months in French oak barrels.

Winemaker Brenden Wood's notes: "The 2016 J. Lohr Hilltop Cabernet Sauvignon is exceptionally dark in color with aromas of blackberry, black currant, and toasted pastry crust. Dense and soft on the palate, with elegant layers of black and red currants leaving a bright finish. Delicious with rosemary-seasoned ribeye and garlic-roasted potatoes with parsnips and fennel."

2012 J. Lohr Cuvée St. E, Library Release



The inspiration for our J. Lohr Cuvée St. E comes from the Grand Cru wines of St. Emilion from the Right Bank of Bordeaux. These memorable wines are composed primarily of Cabernet Franc and Merlot with touches of Cabernet Sauvignon, Malbec, and Petit Verdot. We are given the freedom to emulate these great wines without the restrictions of varietal percentages, instead keenly focusing on the texture and complexity of the blend that nature delivers with each vintage. Aged eighteen months in French oak cooperage, 65% new wood. Final cépage: Cabernet Franc 55%, Merlot 34%, Malbec 8%, Cabernet Sauvignon 3%.



Director of Winemaking Steve Peck's notes: "Cuvée St. E captures the ripe but savory side of Bordeaux-style wines. The 2012 is still dark in color with a deep red hue and just a touch of mature "brick" now at the rim. On the nose, aromas of coffee bean with dark chocolate and hazelnut are present. Cabernet Franc's typical edgy tannins have softened with time; the main Cabernet Franc component now displays a pretty and ripe plum jam character and a long finish of dark-fruited chocolate. Drinking beautifully. Suggested pairings include filet mignon with shallot cream sauce, Osso Bucco over polenta, or flavorful after-dinner hard cheeses."

SPRING RELEASES & PRICING

WINEMAKERS' SELECTION



	RETAIL	CLUB
2021 J. Lohr F&G Vineyard Sauvignon Blanc.....	\$25.00	\$21.25
2018 J. Lohr <i>Gesture</i> Zinfandel.....	\$25.00	\$21.25
2020 J. Lohr <i>Gesture</i> Mourvèdre.....	\$35.00	\$29.75
2014 J. Lohr Hilltop Cabernet Sauvignon.....	\$45.00	\$38.25
<i>subtotal</i>	\$130.00	\$110.50*

BARREL SOCIETY



White Wines Only

2020 J. Lohr <i>Gesture</i> Grenache Blanc.....	\$30.00	\$24.00
2020 J. Lohr <i>Gesture</i> Grenache Blanc.....	\$30.00	\$24.00
2021 J. Lohr F&G Vineyard Sauvignon Blanc.....	\$25.00	\$20.00
2021 J. Lohr F&G Vineyard Sauvignon Blanc.....	\$25.00	\$20.00
2020 J. Lohr October Night Chardonnay.....	\$25.00	\$20.00
2020 J. Lohr October Night Chardonnay.....	\$25.00	\$20.00
<i>subtotal</i>	\$160.00	\$128.00*

Assorted

2021 J. Lohr F&G Vineyard Sauvignon Blanc.....	\$25.00	\$20.00
2020 J. Lohr October Night Chardonnay.....	\$25.00	\$20.00
2019 J. Lohr Fog's Reach Pinot Noir.....	\$35.00	\$28.00
2020 J. Lohr <i>Gesture</i> Mourvèdre.....	\$35.00	\$28.00
2014 J. Lohr Hilltop Cabernet Sauvignon.....	\$45.00	\$36.00
2019 J. Lohr Creston Vineyard Merlot.....	\$40.00	\$32.00
<i>subtotal</i>	\$205.00	\$164.00*

Red Wines Only

2019 J. Lohr Gean Vineyard Cabernet Sauvignon.....	\$45.00	\$36.00
2020 J. Lohr <i>Gesture</i> Mourvèdre.....	\$35.00	\$28.00
2018 J. Lohr <i>Gesture</i> Zinfandel.....	\$25.00	\$20.00
2019 J. Lohr Buena Vista Road Vineyard Saint-Macaire.....	\$60.00	\$48.00
2018 J. Lohr Cuvée St. E.....	\$50.00	\$40.00
2016 J. Lohr Hilltop Cabernet Sauvignon.....	\$41.00	\$32.80
<i>subtotal</i>	\$256.00	\$204.80*

*pricing does not include sales tax or shipping

VINEYARDS SELECT SOCIETY



	RETAIL	CLUB
2019 J. Lohr Gean Vineyard Cabernet Sauvignon	\$45.00	\$36.00
2020 J. Lohr <i>Gesture</i> Mourvèdre	\$35.00	\$28.00
2018 J. Lohr Home Ranch Petit Verdot	\$45.00	\$36.00
2019 J. Lohr Creston Vineyard Merlot	\$40.00	\$32.00
2018 J. Lohr <i>Gesture</i> Zinfandel	\$25.00	\$20.00
2015 J. Lohr Carol's Vineyard Cabernet Sauvignon	\$66.00	\$52.80
2012 J. Lohr Cuvée St. E.	\$60.00	\$51.20
2018 J. Lohr Cuvée St. E.	\$50.00	\$40.00
<i>subtotal</i>	\$366.00	\$292.80*



J. LOHR
VINEYARDS & WINES

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