



J. LOHR
WINE CLUBS

MEMBER NEWSLETTER

Spring 2026

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GREETINGS FROM STEVE PECK

Spring
2026

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— Steve Peck

Friends,

Happy Spring! Mother Nature decided we should start the season early this year and the green shoots are flourishing on the vines in Monterey, Paso Robles, and St. Helena about two weeks ahead of schedule.

The winter months saw normal amounts of rainfall on the Central Coast. As I write this, the weather in the Arroyo Seco is sunny and mild and we have started shoot thinning Chardonnay vines with over a foot of new growth on the cordon. There is a strong indication of El Niño in the forecast and we are expecting pleasant spring weather which will get the vines off to a strong start. As always, Mother Nature is in control.

Our cellars and barrel rooms are quite active this time of year as we are preparing new releases for bottling. The winemaking team and the Lohr family have assessed the new vintage from last fall's harvest and made initial blending decisions. I love that my job includes tasting through literally hundreds of tank and barrel samples in preparation for blending and bottling. Tough work but somebody has to do it!

As we wait for these exciting future wines, we have carefully chosen some sensational J. Lohr highlights for your spring club selections.

We are offering both new releases and library wines from our J. Lohr Vineyard Series, Cuvée Series, and *Gesture* tier. Winemaker, White Wine Kristen Barnhisel has included the new 2024 vintage of our flagship J. Lohr Arroyo Vista Chardonnay, as well as the limited, recently bottled 2025 J. Lohr F&G Vineyard Sauvignon Blanc. Red Winemaker Brenden Wood is particularly proud of the latest vintage of J. Lohr *Gesture* Syrah from our Stairway Vineyard in the Adelaida District and J. Lohr Shotwell Vineyard Cabernet Sauvignon. For Pinot lovers, the 2024 J. Lohr Highlands Bench Pinot Noir will be just what you are looking for.

Having worked closely with Kristen, Brenden, and the Lohr family on each of these wines, I look forward to hearing your thoughts once you've tried them. With the return of nice seasonal weather, our J. Lohr Paso Robles and San Jose Wine Centers are waiting to welcome you. I hope to see you soon at one of our two tasting rooms or at one of our events. As always, from the entire J. Lohr extended family, our gratitude for your friendship and support of our winegrowing efforts.

Cheers!

Steve Peck

Steve Peck
Vice President, Winemaking



GREETINGS

2024 J. Lohr Arroyo Vista Chardonnay



The 2024 vintage was characterized by a cool spring and summer, while September brought warmer weather that fully ripened the Chardonnay grapes. The cooler season and extended time on the vine provided a classic Arroyo Seco combination of fresh flavors, acidity, and balanced texture. Most of the blend is Clone 76, with its white floral, Meyer lemon, and ripe apple aromas and flavors. Chardonnay clones 95 and 96 bring white nectarine and apricot flavors and texture. Clone 548 provides floral and wet stone aromas and a refreshing acidity to the final blend. Barrel fermented for an average of 17 days. The wine was then aged in French oak cooperage sur lie for ten months.

Winemaker, White Wine Kristen Barnhisel and VP Winemaking Steve Peck's notes: *"This flagship J. Lohr Arroyo Vista Chardonnay exhibits intriguing aromas of daffodil, Meyer lemon, ripe apple, and apricot. The rich palate texture is derived from the use of 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 flavors of pear, lemon cream, a chalky minerality, and baking spices with a long, sweet oak finish."*

12,002 twelve-bottle cases produced.
Certified California Sustainable.

2025 J. Lohr F&G Vineyard Sauvignon Blanc

The grapes for this limited-release F&G Vineyard Sauvignon Blanc are grown in the alluvial path of the Arroyo Seco River where vines struggle in the sand-laden, cobblestone soils that define the Arroyo Seco AVA. These rocky soils and the cooling winds off Monterey Bay keep yields in check and produce fruit with intensity, minerality, and exceptional weight. The 2025 growing season in the Arroyo Seco was characterized by a cooler than normal spring and summer. The cool weather enhanced the key lime, grapefruit, passionfruit, and Meyer lemon flavors in the Sauvignon Musqué grapes, while the afternoon winds helped slow maturity of the fruit and increase their texture. 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 (54%) and barrel (46%).

Winemaker, White Wine Kristen Barnhisel and VP, Winemaking Steve Peck's notes: *"The 2025 F&G Vineyard Sauvignon Blanc is pale yellow in color, highlighted by aromas of lime, Meyer lemon, daffodil, and fresh herbs. These aromas are complemented on the palate by the bright flavors of key lime and grapefruit with a smooth palate texture and long finish provided by the French and Acacia barrels and puncheons."*

151 twelve-bottle cases produced.
Certified California Sustainable.



2024 J. Lohr Highlands Bench Pinot Noir



This J. Lohr Highlands Bench Pinot Noir comes from the Costa Vineyard, just west of the historic Soledad Mission in the Santa Lucia Highlands appellation of Monterey. The Santa Lucia Highlands is one of California's premier addresses for growing luxury-class Pinot Noir. We were invited to partner with the Costa family in establishing a Pinot Noir and Chardonnay vineyard there in 2008. The vineyard's elevated, close proximity to Monterey Bay and its eastern slope and aspect provide a cool, sunny, ideal environment for growing intensely flavored Burgundian varietals. The Pinot Noir hand-harvested for the 2024 Highlands Bench bottling was a blend of Dijon origin 667 and 777 clones. The fruit was destemmed and berry-sorted on the Pellenc Selectiv system. 11% of the berries were kept whole cluster and foot stomped prior to adding to the fermenter. The wine was aged eight months on light lees in Burgundy-style French oak barrels from coopers François Frères and Louis Latour.

Red Winemaker Brenden Wood and VP, Winemaking Steve Peck's notes: *"Strawberry confit aromas with dashes of orange zest, cola and dried flowers. Concentrated raspberry flavors layer on top of a creamy, mouth-coating texture with tiny pinches of anise and peppercorn on the finish."*

364 twelve-bottle cases produced.
Certified California Sustainable.

2024 J. Lohr Gesture Syrah

This limited-release J. Lohr *Gesture* Syrah comes from plantings at our J. Lohr Stairway Vineyard, located in the Adelaida District of western Paso Robles. This Syrah grows on soil series 113, which is described as the Balcom-Calleguas complex, on slopes with grades of 50% to 75%. 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. The weather at Stairway is ideal for growing Syrah; daytime highs are moderate at this site due to early-afternoon breezes from the nearby Pacific Ocean. This helps the Syrah vines ripen slowly and preserves the fruit's spicy, peppery varietal components. Harvested October 15, 2024. Aged 16 months in 225-liter French oak barrels.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"Fragrant blackberry and blueberry aromas with touches of sandalwood, sage, and brown sugar. Abundant dark berry fruit glides across the palate with nuanced tannins, cranberry, and a peppery kick on the finish."*

255 twelve-bottle cases produced.
Certified California Sustainable.



2023 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 fairly 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 follows the slope of each block. The Cabernet fruit for this limited bottling was picked on Halloween – October 31, 2023. After a six-day maceration/fermentation, the wine was aged for 18 months in 60-gallon French oak barrels from coopers Sylvain and Marcel Cadet, 21% new wood.

Red Winemaker Brenden Wood and VP, Winemaking Steve Peck's notes: *"Generous aromas of black currant and fresh blackberry with added notes of violet, thyme, cracked pepper, and holiday spices. Dark, dense fruit on the palate with a juicy core and pliant, long-lingering tannins."*

504 twelve-bottle cases produced.
Certified California Sustainable.

2023 J. Lohr Stairway Vineyard Saint-Macaire

Paso Robles experienced record winter rainfall from December 2022 to March 2023. Rain totals for the season were nearly double the 30-year average, recharging the parched soil profiles after two years of drought-like conditions. 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, near-perfect warm weather continued through October and November. This allowed us to wait until late autumn to pick fruit. This Saint-Macaire was handpicked on November 4, 2023 from our J. Lohr Stairway Vineyard and then berry sorted and fermented in our small-lot winery in Paso Robles. The wine was aged for 15 months in neutral Bordeaux Export-style French oak barrels to showcase the location's mountainside terroir and Saint-Macaire's unique varietal signature.

Red Winemaker Brenden Wood and VP, Winemaking Steve Peck's notes: *"The 2023 J. Lohr Saint-Macaire is Inky dark purple in color. Displays aromas of raspberry preserves, dried cranberry, and mulled spice aromatics with unique smoky notes that are typical of this rare Bordeaux variety. Plump and supple on the palate with ultra-fine tannins."*

235 twelve-bottle cases produced.
Certified California Sustainable.



2023 J. Lohr Cuvée St. E



Cabernet Franc grown on Block 60 of our J. Lohr Home Ranch was farmed by expert vineyard manager John Pierini and team specifically for the Cuvée St. E program. Clusters were handpicked on October 21 through 25, 2023. After fermenting seven days on the skins, the wine was aged in French oak cooperage for 19 months (62% new wood). Final blend: Cabernet Franc 72%, Cabernet Sauvignon 24%, Merlot 4%.

Red Winemaker Brenden Wood and VP, Winemaking Steve Peck's notes: *"J. Lohr Cuvée St. E captures the savory side of the classic Bordeaux varieties. Sophisticated blueberry and boysenberry compote aromas fold together with cacao nib, fresh brewed espresso, and thyme. On the palate, juicy black cherry flavors wrap around a dusty tannin core, leaving a long, pleasing finish."*

421 twelve-bottle cases produced.
Certified California Sustainable.

2016 J. Lohr Cuvée St. E – Library Release

In 2016, early season rains were short of average, but the timing was ideal for vine health and wine quality. Every phenological marker, from budbreak in spring to bloom and veraison in the summer, occurred one to two weeks earlier than normal. Tannin structure for 2016 was amplified by a warm veraison period beginning the third week of July. Good ripening weather brought all of our Bordeaux varieties in early, with this Cabernet Franc being harvested just 12 days into October – showing dark color along with the ripe, savory flavors and fine tannins for which Cabernet Franc is known for. Aged 18 months in 225-liter French oak barrels from coopers DJ and Sylvain; 65% new wood. Final blend: Cabernet Franc 53%, Cabernet Sauvignon 41%, Merlot 3%, Malbec 2%, Petit Verdot 1%.

VP, Winemaking Steve Peck's extended tasting notes: *"After almost eight years of bottle age, the 2016 J. Lohr Cuvée St. E continues to display its classic Cabernet Franc attributes, though definitely in a more mature fashion. Its original aromas of cherry and currant have given way to riper cassis and plum notes. These darker fruits are echoed on the palate, along with roast coffee, chocolate, and a touch of soy. The tannins have softened considerably over the years, leaving a lovely, long, spice-laden finish."*





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