NEWSLETTER

J. LOHR WINE CLUBS

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WINE CLUBS

MEMBER NEWSLETTER

Fall 2026



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GREETINGS FROM **CYNTHIA LOHR**

Fall **2026**

"We are deeply grateful to our club members for being part of the J. Lohr community"

— Cynthia Lohr

GREETINGS

Dear J. Lohr Wine Club Members,

Harvest is the season when the promise of a growing year finally comes home to J. Lohr, and 2026 has already given us plenty to talk about. In the Arroyo Seco, two longtime club favorites—our F&G Vineyard Sauvignon Blanc and F&G Vineyard Pinot Blanc—bore smaller crops and ripened nearly a month earlier than normal following an unusually mild winter and early spring. Both are tasting beautifully as they ferment, and we look forward to sharing them with you after bottling for their spring release. We also marked a small but important milestone at our Greenfield Winery with the addition of a second press, supporting the continued growth of our Arroyo Vista Chardonnay program and our enduring commitment to the cool-climate vineyards of Monterey County.

This season's club selections offer another curated opportunity to explore the nuances of our chosen appellations. From the crisp, aromatic 2025 F&G Vineyard Pinot Blanc of the Arroyo Seco (my daughter Emily's favorite!), we travel south to Paso Robles for the 2024 Hilltop Cabernet Sauvignon and an expressive collection of small-lot wines: the 2024 J. Lohr *Gesture* Mourvèdre, Home Ranch Petit Verdot and Cabernet Franc, and Shotwell Vineyard Malbec.

Rounding out the collection are two vintages of our Bordeaux-inspired Cuvée PAU—the 2023 release and a special 2017 Library Selection. Tasting these two wines side by side offers a rare chance to experience both the youthful character of a recent vintage and the beautiful evolution that comes with time in the cellar. The notes that follow will take you more deeply into each wine, vineyard, and vintage.

Fall is also a season of gratitude, which makes it a fitting time to celebrate J. Lohr Touching Lives®. Since my family established the program in 2009, our partnership with the National Breast Cancer Foundation®, Inc. has allowed the enjoyment of J. Lohr Carol's Vineyard Cabernet Sauvignon to support mammograms and other early-detection services for women in need. It is a program especially close to our Lohr family's heart, created in memory of my mother, Carol, and one that reminds us that wine can do more than bring people together around a table—it can also help us care for one another. We are deeply grateful to our club members for being part of the J. Lohr community and for helping us extend that spirit of generosity now into our 18th year of this program.

There are so many reasons to come together in the months ahead, as the industry initiative Come Over October reminds us. Our teams have planned a wonderful calendar of fall events, from dinners and celebrations to special tastings,

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GREETINGS CONT.

Wine Center gatherings, and opportunities to spend time with the Lohrs and our extended family of colleagues. Harvest reminds us each year that wine is ultimately about connection: to the land, to the people who farm and make it, and, most importantly, to the family and friends with whom we share it. On behalf of the Lohr family and all of us at J. Lohr, thank you for being part of our extended family. We look forward to raising a glass with you this fall.

Warmly,

Cynthia

Cynthia Lohr
Co-Owner & Chief Brand Officer
J. Lohr Vineyards & Wines



2025 J. Lohr F&G Vineyard Pinot Blanc

This Pinot Blanc was grown on our sustainably farmed joint venture, the F&G Vineyard, in Monterey's Arroyo Seco AVA. The rugged sand and cobblestone-laden soils here keep crop yields in check and produce fruit with varietal intensity, minerality, and exceptional weight. The 2025 growing season was characterized by a very cool spring and summer in the Arroyo Seco. The weather was perfect to gradually ripen this cool-climate-loving white offshoot of Pinot Noir. We harvested this vineyard in two picks – 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 five months sur lie in concrete egg and French oak barrel and puncheon.



Winemaker, White Wine Kristen Barnhisel and VP Winemaking Steve Peck's notes: *"The 2025 F&G Vineyard Pinot Blanc is pale yellow in color and showcases aromas of white flowers, Meyer lemon, and wet stone. These aromas are complemented on the palate by complex flavors of pear, ripe apple, and melon with a creamy texture and long finish from fermentation and aging in the large vessels. Try as an aperitif to complement Taleggio cheese or as an entrée with fresh shellfish, apple-fennel salad, or chicken piccata."*

275 cases produced. Certified California Sustainable.

FALL **RELEASES**

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.

2023 J. Lohr Hilltop Cabernet Sauvignon



The foundation of the 2023 Hilltop Cabernet Sauvignon blend is fruit grown on the J. Lohr Shotwell Vineyard located within the cool, Templeton Gap-influenced El Pomar District of Paso Robles. Our J. Lohr Beck Vineyard, which is uniquely located at a 1,700-foot elevation on the La Panza range in the Creston District, provided 35% of the final blend. The remaining 5% comes from our J. Lohr ranches located within the mountainous Adelaida District sub-AVA. Our Paso Robles vineyards are blessed with long summer days of intense sunshine. Our near 100°F daytime temperatures are 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. Final varietal breakdown: 96% Cabernet Sauvignon, 3% Cabernet Franc, 1% Petit Verdot. Aged 16 months in French oak barrels from coopers Berger, Marcel Cadet, Nadalie, Saint Martin, Sylvain, and Taransaud.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"A true icon in Paso Robles-grown Cabernet Sauvignon, this represents our 28th vintage of J. Lohr Hilltop. This special wine displays delightful blackberry and blueberry compote aromas garnished with crushed violet, cracked pepper, and black tea. Juicy layers of black and red currant flavors lead to a bright finish accented by pastry notes from 16 months of aging in French cooperage. Delicious with rosemary-seasoned ribeye steak and garlic roasted potatoes with parsnips and fennel."*

46,900 cases produced. Certified California Sustainable

FALL **RELEASES**

2024 J. Lohr *Gesture* Mourvèdre



Mourvèdre is a classic cultivar of France's southern Rhône. It is also widely planted in Spain, where it is known as Mataro. The J. Lohr *Gesture* Mourvèdre comes from plantings at our J. Lohr Stairway Vineyard, located in the Adelaida District. This part of Paso Robles is an ancient, uplifted seabed; fossilized seashells are often found in the ground even though the vineyard is perched at 1,500-foot average elevation. Given the very steep hillsides, only crawler tractors can be used to safely farm this site. Our Rhône variety plantings, including Mourvèdre, do particularly well at this rugged location with its close proximity to the Pacific Ocean. Harvest occurred on October 11 and October 15, 2024. After a whole-berry fermentation with light punch-downs and ten days maceration on the skins, this wine was aged 16 months in 500-liter French oak puncheons on light lees (20% new wood).

Red Winemaker Brenden Wood and VP, Winemaking Steve Peck's notes: *"The 2024 J. Lohr* Gesture *Mourvèdre showcases delicate strawberry and cherry aromas with distinctly herbal coastal chaparral notes. On the palate, peppery spice and wild sage meet finely tuned tannins and a plump, red berry finish. Pairs wonderful with specialties of southern France such as a classic beef pot-au-feu, ratatouille, or a simple platter of almonds, dried fruits, and aged cheeses."*

250 cases produced. Certified California Sustainable.

2024 J. Lohr Home Ranch Petit Verdot

In Bordeaux, Petit Verdot is one of the classic red grapes used in the region's famed red blends. Our J. Lohr Petit Verdot was grown on our Home Ranch in the warmer Region III Estrella District of Paso Robles. The block was planted to an east-west row orientation in 2008 with clone 400 on low-vigor 420A rootstock. The soils are coarse, loamy Arbuckle-San Ysidro complex. A highly fruitful variety, Petit Verdot is prone to overcropping by setting three to four clusters on each shoot, requiring extensive fruit thinning to achieve luxury wine quality. Our program involves pinching clusters from young shoots in early spring, followed by dropping to one cluster per shoot prior to veraison. This protocol favors good canopy development and allows sunlight to envelope every berry on every cluster, resulting in exceptional color and flavor development in the fruit. We harvested this Petit Verdot on October 24, 2024. Whole-berry fermentation with light manual pump-overs twice daily. Aged 15 months in water-bent, medium-toast French oak barrels (13% new) from cooper Marcel Cadet.



Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"Showcases complex varietal aromas of blue fruit, black cherry, graphite, and violet. Rich, plump fruit on the palate with sophisticated tannins. Lasting plum and blackberry flavors linger on the finish with spicy accents of cola and fennel. Pair with hearty beef rib eye and vegetable stew or serve to end the meal with Manchego cheese, Marcona almonds, and dried fruit."*

250 cases produced. Certified California Sustainable.

FALL **RELEASES**

2024 J. Lohr Shotwell Vineyard Malbec



The J. Lohr Shotwell Vineyard is located in the El Pomar District of Paso Robles AVA. The climate here is a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a quite cool location for late-ripening red varieties like Malbec. This tightly spaced, cordon-trained, spur-pruned planting of Malbec clone 596 is laid out with an 8' by 4' vine spacing; it was planted in 2015 on a north-facing slope of calcareous Linne-Calodo soil. The steep slope at this location required that the row direction for planting follow the grade of the hillside, in order for our tractors to be able to navigate the hillside terrain. We picked the block of Malbec at Shotwell on September 30, 2024. Whole berry fermented with light pump-overs six times per day. The wine was aged for 15 months in water-bent French oak barrels from the Marcel Cadet cooperage that have low oak-aroma impact – allowing full expression of the grape's varietal character.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"In the glass, displays vibrant magenta hues and hibiscus and brambly black cherry aromas. Lively raspberry and pomegranate flavors burst across the palate with dusted cocoa tannins, black pepper, and Mediterranean herbs that emerge slowly over time. Try with steak fajitas or charcuterie with Manchego cheese."*

200 cases produced. Certified California Sustainable.

2023 J. Lohr Home Ranch Cabernet Franc



Our Cabernet Franc is grown on the J. Lohr Home Ranch in the warmer Region III Paso Robles Estrella District. The block was laid out in 2007 to an east-west row orientation, with clone 327 grafted to low-vigor 420A rootstock. The vines are trained to a bilateral cordon and spur pruned, thinning to two shoots per spur annually. The soil is low-waterholding, fine loamy Nacimiento - Los Osos complex. Cabernet Franc is an upright-growing variety that is very drought-tolerant. Our farming plan includes removing leaves from the fruit zone on the north side of the vine in June, and reducing the crop to one cluster per shoot in late July. This practice yields small, concentrated berries, resulting in a luxury level of flavor and color intensity in the wine. Meticulously, sustainably farmed by J. Lohr Vineyard Manager John Pierini and his team, this Cabernet Franc was handpicked on October 21 through 25, 2023 and crafted in our small-lot winery in Paso Robles. Aged 15 months in 225-liter Bordeaux Export French oak barrels from cooper Marcel Cadet.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"Aromas of fragrant berry compote, wild raspberry, and mint sprig infused with hazelnut, cocoa dust, and dark roast coffee. The palate is pleasantly pure with loads of fresh black cherries, blackberries, and dried herbs. A perfect pairing with a honey-glazed ham and scalloped potatoes."*

310 cases produced. Certified California Sustainable.

FALL **RELEASES**

2023 J. Lohr Cuvée PAU



The inspiration for this special blend comes from the Grand Cru wines of the Pauillac area of Bordeaux - traditionally composed of primarily Cabernet Sauvignon, with accents of other noble red varieties. 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, near-perfect fall weather allowed us to wait until late autumn to pick fruit with pristine quality and optimal maturity. Cabernet Sauvignon for this cuvée was handpicked from the extreme steep slopes of our J. Lohr Stairway Vineyard in the Adelaida District on October 19, 2023. After undergoing primary and malolactic fermentations, the wine spent 19 months in Bordeaux Export-style French oak barrels (52% new wood) from coopers Berger, Dargaud et Jaegle, and Marcel Cadet. The addition of 14% Cabernet Franc to the final blend brought freshness and savory notes while a small amount of Petit Verdot added blue fruit and structure.

Red Winemaker Brenden Wood and VP Winemaking Steve Peck's notes: *"Raspberry jam and pure cassis aromas layer impeccably with toasted pastry, baking spice, and traces of spearmint and graphite. Opulent blackberry fruit flavors lead to a mouthwatering mid-palate and notes of violet, anise, and cola on the lengthy finish. A superb match with your favorite slow cooker pot roast recipe or a vegetarian option of hearty lentil stew."*

1,221 six-bottle cases produced.
Certified California Sustainable

2018 J. Lohr Cuvée PAU - *Library Selection*



Thanks to a "Miracle March," the 2018 growing season saw over 70% of the season's precipitation being accumulated in a 3-week period. That kicked off a rare vintage of exceptional quality and yield. A nice stretch of warm weather in May assured a good bloom and fruit set on the developing clusters. It was followed by an unprecedented 46-day heat spell where we saw an unthinkable 38 days over 100 degrees Fahrenheit in the region. This had the effect of extending the growing season as vines slowed photosynthesis as a defense against the high temperatures. Cabernet Sauvignon for this blend was hand-picked on October 27, 2018. This luxurious wine spent 18 months in Bordeaux Export-style French oak barrels (60% new wood) from coopers Marcel Cadet, Nadalié, and Saury. It was bottled in July 2020 and initially released after 20 months of bottle age. Final Bordeaux-style blend: Cabernet Sauvignon 79%, Merlot 8%, Petit Verdot 8%, Malbec 5%.

VP of Winemaking Steve Peck's notes: *"At age eight, the 2018 J. Lohr Cuvée PAU is drinking extremely well – with an elegant, rounded bottle bouquet that lightly echoes its original aromas of red currant, cherry, and cedar. A good portion of its tannins have resolved after this much cellar time, leaving a classic, aged Paso Robles Cabernet flavor profile of candied plum, chocolate, graphite, vanilla-oak, and just a hint of soy. Decanted, it will prove a wonderful pairing to grilled rosemary lamb chops or cedar-planked salmon. Or a traditional post-dinner course of aged, hard cheeses."*

397 six-bottle cases originally produced.

FALL **RELEASES**

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 wholeberry 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 oldworld 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.

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