

MEMBER NEWSLETTER



**J. LOHR**

WINE CLUBS

**MEMBER NEWSLETTER**

*Fall 2025*

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*“The 2025 growing season has been an interesting one so far, with cooler-than-usual temperatures throughout much of the year”*

— **Brenden Wood**

### *Friends,*

It's hard to believe fall is here already, with the holiday season following right behind. As I write this, the harvest is in full swing here in Paso Robles. Our hardworking vineyard crews are picking block by block as the fruit hits optimal ripeness and flavor levels. The trucks and gondolas full of Cabernet Sauvignon are arriving pretty much around the clock at the crush pad, as the grapes begin their winemaking journey.

The 2025 growing season has been an interesting one so far, with cooler-than-usual temperatures throughout much of the year in our Monterey, Paso Robles, and St. Helena vineyards. That has pushed the start of harvest back a couple of weeks for most varieties. Overall, though, early field sampling is indicating very high quality across the board for the eventual 2025 vintage.

While we obviously have a while to wait to taste the 2025 wines, we're excited to share with you the new releases you'll find in this fall club shipment. They represent some of the most interesting new wines available from our sustainably farmed vineyards, including a first look at the 2023 version of our iconic Hilltop Cabernet. There

are also vineyard-specific bottlings of three other 2023 Bordeaux red varieties: Cabernet Franc, Petit Verdot, and Malbec. These classically styled reds should prove perfect for holiday entertaining, from pairing with an informal cheese and charcuterie board to matching a traditional beef or lamb entrée. Not to mention, the 2023 vintage was a standout vintage for J. Lohr, due in part to the year's cooler-than-usual temperatures. I look forward to hearing your input on this fall club portfolio.

I hope to see you soon at a J. Lohr Wine Club event or enjoying wines at one of our two J. Lohr Wine Centers. On behalf of the entire J. Lohr team, many thanks for your friendship and support of our winegrowing efforts!

*Brenden*

**Brenden Wood**  
**Red Winemaker,**  
**J. Lohr Vineyards & Wines**



### 2024 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. The rugged cobblestone-laden soils here keep crop yields in check and produce fruit with varietal intensity, minerality, and exceptional weight. The 2024 growing season was characterized by a very cool early spring. Fortunately, late spring and summer brought with it daytime highs in the 80s to help fully mature and ripen the grapes, with help from the afternoon winds off nearby Monterey Bay. We harvested this vineyard in two picks - the first to enhance the bright acidity that is the Alsatian side of true Pinot Blanc 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 neutral French oak barrel and puncheon.

Winemaker, White Wine Kristen Barnhisel and VP Winemaking Steve Peck's notes: *"The 2024 F&G Vineyard Pinot Blanc is pale yellow in color, highlighted by aromas of white floral, yellow rose, quince, crushed rock, and pear. These aromas are complemented on the palate by complex flavors of ripe melon, Meyer lemon, and almond, 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."*

293 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.



**2023 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. Only 5% of vineyards in Paso Robles are planted at 1,500 feet or above. The weather at Stairway Vineyard is ideal for growing Syrah; daytime high temperatures 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 September 18 and October 6, 2023. Aged 15 months in fifth-use, 60-gallon 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, cranberries, and a peppery kick on the finish. Perfect pairings include mushroom and wine-braised beef with windowpane potato chips or a sausage and tomato pizza pie.”*

**478 cases produced. Certified California Sustainable.**

**2023 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 Vineyard in the Paso Robles Estrella District. 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 30 and 31, 2023. Aged 15 months in water-bent, medium-toast French oak barrels 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. 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.”*

**400 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-water-holding, 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.

### 2023 J. Lohr Shotwell Vineyard Malbec

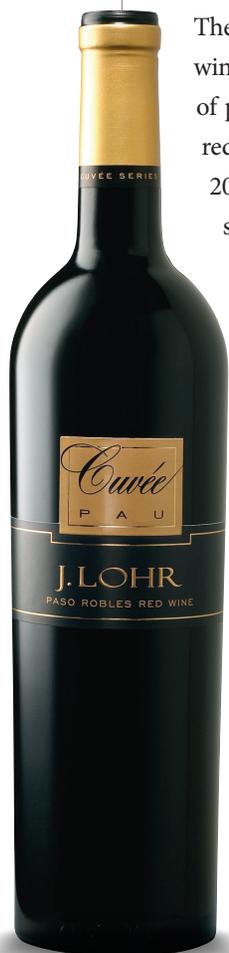
The J. Lohr Shotwell Vineyard is located in the El Pomar District of Paso Robles AVA. The climate here is a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a quite cool location for late-ripening red varieties like Malbec. This tightly spaced, cordon-trained, spur-pruned 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 steep terrain. We picked the block of Malbec at Shotwell on November 1, 2023. The wine was aged for 15 months in water-bent French oak barrels from the Berger 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: "Irresistible aromas of brambly red fruit and olallieberry, with hibiscus and confectionery notes. The palate is energetic and concentrated with tart raspberry and pomegranate seed flavors upfront. Taut tannins give way to salted dark chocolate and cherry preserves on the finish. Try with steak fajitas or charcuterie with Manchego cheese."

350 cases produced. Certified California Sustainable.



## 2022 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. The weather was quite cool during budbreak in 2022. However, plenty of warm, sunny days followed from springtime through completion of veraison in early August. August 31 marked the beginning of an unprecedented ten-day heat wave throughout most of California, which accelerated berry ripeness levels and Brix accumulation. Thankfully, unusually cool, cloudy weather and a little bit of drizzle arrived in mid-September, bringing relief to parched grapevines. The Cabernet Sauvignon for this vintage of Cuvée PAU was handpicked on October 13, 2022 from our J. Lohr Rain Catcher Vineyard, the westernmost grape growing estate in Paso Robles. The addition of 29% Cabernet Franc to the final blend contributed freshness, blue fruit, and savory notes. After undergoing primary and malolactic fermentations, the wine spent 18 months in Center of France oak barrels (63% new wood) from cooper Marcel Cadet.

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 leads 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 lentil and vegetable stew."

438 cases produced. Certified California Sustainable

## 2016 J. Lohr Cuvée PAU (Library Selection)

In 2016, early seasonal 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. Good ripening weather arrived on time for an October 25 harvest of this Cabernet Sauvignon, just days before a season-ending rain shower. This luxurious wine spent 18 months in Bordeaux Export-style French barrels (60% new wood) from coopers Taransaud, Marcel Cadet, and Saury. It was bottled in May 2018 and initially released after 20 months of bottle age. Final cépage: 65% Cabernet Sauvignon, 21% Cabernet Franc, 13% Petit Verdot, 1% Malbec.

VP of Winemaking Steve Peck's notes: "The 2016 J. Lohr Cuvée PAU is drinking perfectly at age nine, showcasing a nicely matured bottle bouquet that echoes its original aromas of black currant and black cherry, along with barrel-inspired notes of anise and cedar. Most of its tannins have resolved and softened with age, leaving a classic Paso Robles' Cabernet flavor profile of plum, currant, graphite, and vanilla-oak. Decanted, it should prove a wonderful pairing to grilled rosemary lamb chops with garlic mashed potatoes and roasted beets. or with a traditional post-dinner course of aged, hard cheeses."

509 cases produced.



**J. LOHR**  
VINEYARDS & WINES

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