



J. LOHR

WINE CLUBS

MEMBER NEWSLETTER

Spring 2023

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“The winemaking team and the Lohr family have assessed the new vintage and made our blending decisions on the young wines from the last harvest.”

— **Steve Peck**

Dear Friends of J. Lohr,

Happy Spring! As you read this newsletter, the 2023 growing season is underway in our Monterey, Paso Robles, and Napa Valley vineyards. The seemingly non-stop storms we experienced this winter in California provided a somewhat extreme remedy to the years-long drought. As winegrowers, we are happy for the rain on the coast and the snow in the mountains that will replenish our aquifers. However, flooding, storm damage, and very cold temperatures came with it. Mother Nature seems to have flipped a switch as the calendar turned to April – as I write this, the weather is sunny and mild, and our vines are waking from winter dormancy and “leafing out” across wine country. Our long-range forecasts are for pleasant spring weather, which will get the vines’ annual growth cycle off to a strong start.

Our cellars and barrel rooms are pretty active in spring as we prepare new releases for bottling. The winemaking team and the Lohr family have assessed the new vintage and made our blending decisions on the young wines from the last harvest. As we await the development of these future wines, we have carefully curated some sensational J. Lohr highlights for this spring club shipment. We are offering both new releases and library wines from our Vineyard Series, Cuvée Series, and Gesture tiers. Winemaker,

White Wine Kristen Barnhisel has included the new 2022 vintage of the limited and popular J. Lohr F&G Vineyard Sauvignon Blanc. Red Winemaker Brenden Wood is particularly proud of the delicious new releases of J. Lohr *Gesture* Mourvèdre and J. Lohr Rain Catcher Vineyard Cabernet Sauvignon. Rain Catcher was previously known as our Gean Vineyard; it recently underwent the name change to acknowledge it consistently recording the highest annual rainfall of any vineyard in the Paso Robles AVA.

Having worked closely with Kristen and Brenden on these wines, I look forward to hearing your thoughts once you’ve tried them. With the return of nice weather, I hope to see you soon at our Paso Robles and San Jose Wine Centers or at an event. From the entire J. Lohr extended family, we send our gratitude for your friendship and support of our winegrowing efforts.

Cheers!

Steve Peck
VP, Winemaking

GREETINGS



J. LOHR: REAL CHARDONNAY™

Five Decades of J. Lohr Chardonnays from Monterey



The Arroyo Seco appellation in Monterey County has become one of the planet's most desirable addresses for growing world-class Chardonnay. It was here in 1972 that Jerry Lohr planted his first Chardonnay vines. More than fifty years later, the J. Lohr Riverstone, Arroyo Vista, and October Night releases have become classics, representing the true, cool-climate Monterey Chardonnay style for generations of wine lovers.

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Today, J. Lohr sustainably farms 1,251 acres of Chardonnay in Arroyo Seco. Then as now, the two major components that define the region's Chardonnay are proximity to the cold waters of Monterey Bay and the cobblestone-studded alluvial soils that have washed down out of the Santa Lucia range over the centuries. This combination of cool climate and sandy/rocky soils creates ideal conditions for top-flight Chardonnay.

With ten different Chardonnay clones planted on 59 distinct blocks throughout the Arroyo Seco appellation, J. Lohr Winemaker, White Wines Kristen Barnhisel and her team have an almost unlimited number of microsites, aromas, and flavors to draw upon. Add to this vineyard diversity an industry-leading cooperage and cellar program encompassing more than 26,000 barrels from the finest artisan coopers. All three J. Lohr Chardonnays are authentically barrel fermented and barrel-aged in our state-of-the-art winery among the vines in Monterey County.

The result? Three different J. Lohr Chardonnays achieve the classic Monterey profile of rich fruit character, combining bright, food-friendly acidity and a balanced oak finish. There are no shortcuts when it comes to growing and crafting true, world-class Chardonnay.

Springtime is Chardonnay Time!

We'll celebrate the world's most popular white wine throughout April, May, and June. You can visit the jlohr.com/realchardonnay web page to get the inside scoop on the J. Lohr Chardonnay portfolio, watch "day in the life" vlog episodes of winemaker Kristen Barnhisel in action, and participate in a special National Chardonnay Day live event and giveaway on May 25. As always, following along on social media on J. Lohr's Facebook, Instagram, and Twitter platforms will ensure you're "in the know" on all the fun!



Korean BBQ Rack of Lamb

Created by Chef Chris O'Brien from Farm to Table Bistro in Fishkill, New York, this Korean BBQ Rack of Lamb provides an exciting twist on a classic wine pairing. Suggested wine pairing: 2020 J. Lohr Creston Vineyard Merlot.

Ingredients

- 2 Tbsp. gochujang
- 6 cloves garlic, crushed
- ¼ cup green onions, minced and using white and light green parts only
- 1 ½ Tbsp. brown sugar
- 3 Tbsp. rice vinegar
- 1 Tbsp. sesame oil
- ¼ cup soy sauce
- 1 tsp. Kosher salt
- 2–1 lb. racks of lamb, frenched (ask your butcher to do this for you)

Directions

1. Combine all ingredients except lamb and mix thoroughly. Place in large plastic bag with lamb and marinate for a minimum of 8 hours and preferably 24 hours.
2. After marinating, remove lamb from bag and pat down. Reserve marinade. Preheat oven to 425°F.
3. Grill lamb racks fat side down for 5-7 minutes, then finish in preheated oven for 12 to 15 minutes. Using a meat thermometer, check the temperature, and when lamb reaches 125°F, remove from oven. Loosely tent lamb and let rest for 7 to 10 minutes.
4. While lamb is resting, using a sauté pan, bring remaining marinade to a boil and reduce.
5. Carve lamb and spread marinade over meat, leaving the balance in a small bowl for dipping.

2022 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 six months, sur lie in stainless steel (15%) and French oak and Acacia barrels (85%).

Winemaker, White Wine Kristen Barnhisel's notes: *"The 2022 F&G Vineyard Sauvignon Blanc is pale yellow in color. It presents aromas of honeysuckle and grapefruit, with a hint of fig. Bright flavors of ripe key lime, vanilla, Meyer lemon, and tarragon take center stage, with a rich palate texture and long finish. Enjoy this wine as an aperitif with goat cheese or oysters, or with an entrée of spring vegetable risotto or lemon-tahini chicken."*

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2021 J. Lohr Arroyo Vista Chardonnay



Our J. Lohr Arroyo Vista Chardonnay is grown in the heart of the cool, windswept Arroyo Seco AVA of Monterey County. While the basis of the blend is Clone 76, with its ripe pear and apple flavors, the wine displays additional depth in this vintage due to the addition of some new clones from the replanted, original Arroyo Vista Block 5. New to the Arroyo Vista blend, the Mt. Eden Clone offers notes of daffodil, Meyer lemon, and tangerine flavors; Clone 17 displays floral, strawberries and cream, and white peach flavors. Clone 95 offers yellow peach and a rich texture, and Clone 96 provides apple and apricot flavors and bright acidity. This Chardonnay was aged sur lie in French oak barrels for 14 months (45% new wood).

Winemaker, White Wine Kristen Barnhisel's notes: *"Pairing suggestions include triple crème Brie cheese, creamy mushroom polenta, chicken with Dijon mustard sauce, or lobster or crab with lemon butter."*

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2022 J. Lohr Stairway Vineyard Grenache Rosé



The J. Lohr Stairway Vineyard is located in the Adelaida District sub-AVA. 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 a 1,500 foot average elevation. Slopes can be as much as 50% at this mountainous ranch. Hiking up the vine rows is leg-burning and requires caution when traversing the steep, step-like chalk rocks. Daytime high temperatures are moderated by early afternoon breezes from the nearby Pacific Ocean, just 13 miles away. Planted in 2018-2019, just 4 acres of Grenache vines here are dedicated to growing and producing highly aromatic, Provence-style Rosé.

Red Winemaker Brenden Wood's notes: *"The 2022 J. Lohr Stairway Vineyard Grenache Rosé displays fresh aromas of ripe strawberry, pink grapefruit, and Asian pear. The palate is crisp and succulent, with tropical fruit flavors giving way to a refreshing finish. The ultimate sipper for afternoon get-togethers. Serve chilled with quiche, or a charcuterie spread."*

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2021 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. Near the mouth of the Arroyo Seco River, this site provides the vines with a slightly more wind-protected environment. Mainly comprised of Dijon Clone 809 Chardonnay – also known as the Musqué Clone – these vines produce a 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 notes and richness. Barrel fermented and aged eight months in French oak cooperage (24% new wood).

Winemaker, White Wine Kristen Barnhisel's notes: *"Displays exotic floral aromas of gardenia, honeysuckle, Meyer lemon, ripe apple, and baking spices. This unique Chardonnay provides balanced, complex flavors of orange, white nectarine, and lemon cream with a rich midpalate. The long finish offers hints of vanilla and toasted oak. Traditional Burgundian techniques, such as malolactic fermentation and weekly stirring of the lees, were used to complement the aromatics while adding a creamy texture. A perfect pairing with crab cakes, halibut with Meyer lemon and capers, or citrus-herb chicken."*

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2021 J. Lohr Gesture Mourvèdre



The *Gesture Mourvèdre* comes from plantings at our J. Lohr Stairway Vineyard, located in the Adelaida District. Slopes can be as much as 50% to 75% at this ranch. Hiking up the rows of vines is leg-burning and requires caution when traversing the steep, step-like chalk rocks. Only crawler tractors can be used to safely farm large portions of this site. 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. Our Rhône variety plantings, including Mourvèdre, do particularly well at this rugged site. After a whole-berry fermentation with light punch downs and six days on the skins, the wine was aged sixteen months in 3-year-old, tight grain French oak puncheons.

Red Winemaker Brenden Wood's notes: *"The 2021 J. Lohr Gesture Mourvèdre interfuses brambly red raspberry and candied 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. 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."*

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2020 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.

Red Winemaker Brenden Wood's notes: *"The 2020 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."*

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2020 J. Lohr Rain Catcher Vineyard Cabernet Sauvignon



This Cabernet Sauvignon was grown at the J. Lohr Rain Catcher ranch, which is the westernmost vineyard in the Paso Robles AVA. Located in the Adelaida District, it was planted in 2009. Formerly our Gean Vineyard, the property's new name reflects the amount of precipitation it receives versus other winegrowing estates in the region. The soils here are a mix of calcareous shale and clay on steep slopes. This secluded and rugged vineyard is arduous to farm but well worth the effort. The limited-release Rain Catcher Cabernet was aged 20 months in French oak Bordeaux-style barrels (25% new), primarily from cooper Marcel Cadet.

Red Winemaker Brenden Wood's notes: *"Aromas of cherry preserves and blackberry sorbet, with notes of cracked pepper, mint sprig, and fennel. Loads of syrupy red fruit wash across the palate; with time, pleasing chewy tannins emerge giving way to a long finish of crème de cassis and dark chocolate. For an authentic Paso Robles experience, serve with barbeque Tri-Tip sandwich and avocado salsa. For a more classic pairing, serve with garlic and rosemary pan-seared ribeye steak."*

2020 J. Lohr Hilltop Cabernet Sauvignon



The majority of the fruit for the 2020 Hilltop vintage was grown on the J. Lohr Shotwell Vineyard, located within the cool Templeton Gap-influenced El Pomar District of Paso Robles. Twelve percent came from our Beck Vineyard, uniquely located at a 1,700-foot elevation in the Creston District. The balance of the blend was from our J. Lohr properties in the mountainous Adelaida District. Our Paso Robles vineyards are blessed with long summer days of intense sunshine; the near 100°F daytime temperatures in the summertime are followed by chilly, ocean-cooled nights in the 50s. The 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, requiring the viticulturist to fine-tune pruning and irrigation to achieve dark fruit with resolved tannins year after year. Aged 18 months in 58% new French oak barrels from coopers Berger, Demptos, Marcel Cadet, Saint Martin, Sylvain, and Taransaud.

Red Winemaker Brenden Wood's notes: *"The 2020 J. Lohr Hilltop Cabernet Sauvignon displays trademark aromas of blackberry, black currant, and toasted pastry crust. Dense and soft on the palate. Elegant layers of black and red currants leave a bright finish, accented by spice and pastry notes from extended oak aging. Delicious with rosemary-seasoned ribeye and garlic roasted potatoes with parsnips and fennel."*

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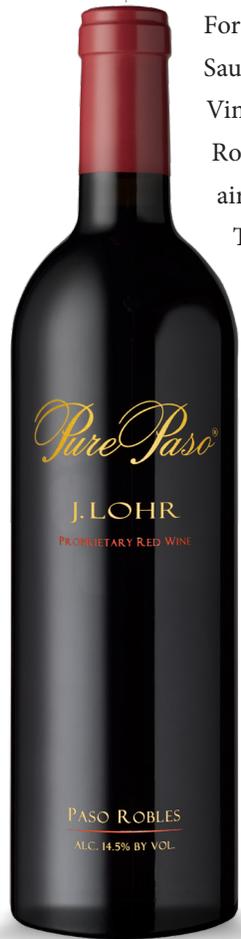
2020 J. Lohr Carol's Vineyard Cabernet Sauvignon



The J. Lohr Carol's Vineyard lies in northern St. Helena along the storied Silverado Trail. 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 2020 vintage saw a dry winter with no major rain events until the end of March. Moderate springtime temperatures kicked off the growing season ahead of schedule and summer weather had larger than normal diurnal fluctuations. In late summer and early fall of 2020, northern California was impacted by several devastating wildfires. The Glass Fire started in Napa County on the morning of Sunday, September 27. Longtime vineyard manager Tony Mitchell was able to quickly pull together his crew that same morning; they hand-picked 10 tons of pristine Cabernet Sauvignon before the fire approached. The wine from that harvest was aged 18 months in French oak barrels (64% new) from coopers Saury, Sylvain, and Saint Martin. A donation for every bottle sold benefits National Breast Cancer Foundation outreach and services.

Red Winemaker Brenden Wood's notes: *"The 2020 Carol's Vineyard Cabernet Sauvignon displays fragrant black cherry and cassis aromas, layered with hazelnut and patisserie from the French oak barrel aging. Dark berry flavors saturate the palate, intertwining with fine-grained tannins and spiced notes of cinnamon, nutmeg, and cocoa. Pair with grilled ribeye steak with rosemary and shallots, or porcini pork tenderloin."*

2020 J. Lohr Pure Paso® Proprietary Red Wine



For this vintage of our J. Lohr Pure Paso®, the Cabernet Sauvignon component was sourced largely from our Shotwell Vineyard in the slightly cooler El Pomar District of Paso Robles; the climate here is strongly influenced by marine air drawn in from the Pacific Ocean just 17 miles away.

This ranch is predominantly planted to ENTAV clone 169 Cabernet Sauvignon on calcareous Linne-Calodo soils with slopes reaching a challenging 25%. The Petite Sirah portion of the wine is from the warmer Estrella and San Miguel Districts. These AVAs are ideal for heat-loving Petite Sirah. We have manicured our east-to-west oriented Petite Sirah plantings to capture sunlight on the leaves' surface; this practice allows the grape clusters to reach a luxurious level of maturity in the dappled sunlight below the vine canopy. The wine was aged 18 months in French and American oak cooperage.

Red Winemaker Brenden Wood's notes: *"Savory varietal notes of Cabernet Sauvignon are layered with the dark fruit character of Petite Sirah. The bouquet of cocoa powder, caramel, and anise works in harmony with the black cherry fruit signature of this wine. Bright and focused on the palate, with a firm and appetizing finish. Serve with Santa Maria-style grilled tri-tip seasoned with a simple garlic, salt, and pepper rub, along with grilled French bread, fresh salsa, and stewed pinto beans for a classic coastal California feast."*

2018 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 traditionally composed of Merlot and Cabernet Franc, along with small additions of Cabernet Sauvignon, Malbec, and Petit Verdot. At J. Lohr, our winemaking team is given the freedom to emulate these great wines through the prism of our world-class Paso Robles fruit. Merlot from Block 5 of our Creston Vineyard in the El Pomar District serves as the base for this Cuvée. Block 5 is located on the highest part of the ranch, where the soils are extremely lean and gravelly. With stringent farming, this site consistently produces fruit with high concentration and aromatic intensity. The final blend of 76% Merlot, 23% Malbec, and 1% Cabernet Sauvignon was aged for 19 months in 20% new 225-liter French oak Bordeaux barrels from coopers Demptos and Marcel Cadet.

Red Winemaker Brenden Wood's notes: *"Gushing aromas of black cherry, fresh-picked blueberry, and blackberry are followed by baked pie crust and cocoa powder. Vibrant acidity and persistent fresh berry flavors are complemented by a plump mid-palate and a long finish of dried cherries and clove. Pair with a Spanish paella or a grilled ribeye with shallots."*



2019 J. Lohr Cuvée St. E



The inspiration for our J. Lohr Cuvée St. E comes from the Grand Cru wines of St. Émilion from the Right Bank of Bordeaux. These memorable wines are composed primarily from Cabernet Franc and Merlot, with accenting touches of the other red Bordeaux varietals. We are given the freedom to emulate these great wines without France's restrictions of varietal percentages, instead keenly focusing on the texture and complexity of the blend that nature delivers with each vintage. The Cabernet Franc for this wine was grown on Block 60 of our J. Lohr Home Ranch and was farmed by expert vineyard manager John Pierini with the Cuvée St. E program solely in mind. This block consistently provides fruit of deep color, polished tannins, and the complex savory elements that are cherished by Cabernet Franc aficionados worldwide. Cabernet Franc clusters were hand-picked on October 24, 2019 and sorted using our Pellenc Selectiv system. The wine spent 22 months in French oak, 66% being new wood. Final blend: Cabernet Franc 66%, Cabernet Sauvignon 28%, Merlot 6%.

Red Winemaker Brenden Wood's notes: *"J. Lohr Cuvée St. E captures the savory side of the Bordeaux varieties. Sophisticated blueberry and raspberry compote aromas mingle with wild sage, cacao nib, and espresso. On the palate, fresh plum and black cherry flavors wrap around a lengthy, dusty tannin core, leaving a long, pleasing finish. A perfect pairing for filet mignon with a shallot-cream sauce or osso bucco (braised veal shanks) over a bed of polenta."*

2013 J. Lohr Cuvée St. E – Library Selection



The wines of the J. Lohr Cuvée Series are Bordeaux-inspired blends with a Paso Robles sense of place. Cabernet Franc is the backbone for the St. E release, emulating many of the Right Bank wines of Saint-Émilion. Every vintage has its own personality; 2013 was the second in a string of three very favorable vintages and may be remembered as the best since 2007 for Paso Robles. Winter rainfall was sparse -- just one-third of normal. The most defining element of the vintage was the ideal temperatures during veraison in late July and early August. A "Goldilocks' fortnight" (not too hot, not too cold) resulted in exceptional phenolic development and some of the darkest colored wines we've ever made. Barrel aged for 18 months in French oak cooperage. Final blend: Cabernet Franc 63%, Cabernet Sauvignon 25%, Merlot 8%, Malbec 4%.

VP, Winemaking Steve Peck's notes: *"After eight years of bottle age, the 2013 Cuvée St. E is still displaying its very dark color. The wine's initial aromas of black currant and coffee bean give way to a mature palate of plum/prune and dark chocolate. Its original nervy tannins have mellowed, leaving a long finish with notes of vanillin-oak. Drinking nicely right now, it's a great match with springtime roasted lamb or aged cheeses."*

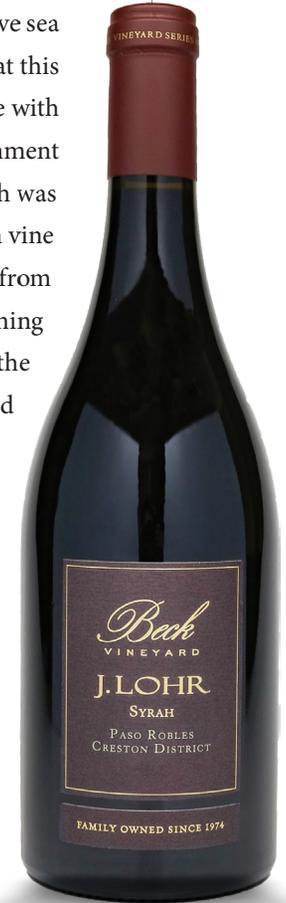
2018 J. Lohr Cuvée PAU



The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux, which rely primarily on Cabernet Sauvignon, with accent contributions from the other Bordeaux red varieties. The Cabernet Sauvignon component for this blend was hand-picked in late autumn of 2018 on October 27. The fruit was fermented in a single, 10-ton open-top stainless-steel tank in our state-of-the-art, small lot winery in Paso Robles. The final blend was composed of 79% Cabernet Sauvignon, 8% Petit Verdot, 8% Merlot, and 5% Malbec. The wine was aged for 18 months in Bordeaux Export-style French oak barrels (60% new wood) from coopers Marcel Cadet, Nadalie, and Saury.

Red Winemaker Brenden Wood's notes: *"This 2018 J. Lohr Cuvée PAU leads with pure cassis and black cherry aromas followed by notes of cedar, cigar box, and licorice. The expressive palate has abundant red berry flavors of Bing cherry and fresh plum with a bright, lasting, ageworthy finish."*

2020 J. Lohr Beck Vineyard Syrah



The J. Lohr Beck Vineyard is situated at 1,700 feet above sea level in the Creston District of Paso Robles. The soils at this unique hillside site are weathered sandstone and shale with minimal organic content, creating an ideal environment for low-vigor viticulture and high-quality wines. Syrah was planted here in 2000 on loose spacing, to provide each vine ample root volume upon which to draw nutrients from the shale. Farming is focused on pruning and thinning to balance the crop load to the low-vigor nature of the site. We crafted this blend from two differently styled fermentation lots. The first was a whole cluster fermentation; the second was a co-ferment of Syrah and aromatic Viognier grown on the property. This Syrah was aged 16 months in neutral 500-liter French oak puncheons.

Red Winemaker Brenden Wood's notes: *"The 2020 J. Lohr Beck Vineyard Syrah displays the spicy elements that this northern Rhône variety is known for, with elevated floral aromas from the inclusion of Viognier in the ferment. Dark in color with a racy attack, this wine finishes with a floral twist and an energetic edge. Natural pairings include pan-seared ribeye steak or a classic ratatouille."*

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SPRING RELEASES & PRICING

WINEMAKERS' SELECTION



	RETAIL	CLUB
2022 J. Lohr F&G Vineyard Sauvignon Blanc.....	\$25.00	\$21.25
2020 J. Lohr Rain Catcher Vineyard Cabernet Sauvignon..	\$45.00	\$38.25
2021 J. Lohr <i>Gesture</i> Mourvèdre.....	\$35.00	\$29.75
2020 J. Lohr Beck Vineyard Syrah.....	\$50.00	\$42.50
<i>subtotal</i>	\$155.00	\$131.75*

VINEYARDS SELECT SOCIETY



	RETAIL	CLUB
2020 J. Lohr Rain Catcher Vineyard Cabernet Sauvignon..	\$45.00	\$36.00
2020 J. Lohr Creston Vineyard Merlot.....	\$40.00	\$32.00
2021 J. Lohr <i>Gesture</i> Mourvèdre.....	\$35.00	\$28.00
2020 J. Lohr Carol's Vineyard Cabernet Sauvignon....	\$60.00	\$48.00
2020 J. Lohr Hilltop Cabernet Sauvignon.....	\$35.00	\$28.00
2018 J. Lohr Cuvée PAU.....	\$50.00	\$40.00
2013 J. Lohr Cuvée St. E.....	\$60.00	\$48.00
2019 J. Lohr Cuvée St. E.....	\$50.00	\$40.00
<i>subtotal</i>	\$375.00	\$300.00*

BARREL SOCIETY



White Wine Only

2022 J. Lohr F&G Vineyard Sauvignon Blanc.....	\$25.00	\$20.00
2022 J. Lohr F&G Vineyard Sauvignon Blanc.....	\$25.00	\$20.00
2021 J. Lohr Arroyo Vista Chardonnay.....	\$25.00	\$20.00
2021 J. Lohr Arroyo Vista Chardonnay.....	\$25.00	\$20.00
2021 J. Lohr October Night Chardonnay.....	\$25.00	\$20.00
2022 J. Lohr Stairway Vineyard Rosé.....	\$25.00	\$20.00
<i>subtotal</i>	\$150.00	\$120.00*

Assorted

2022 J. Lohr F&G Vineyard Sauvignon Blanc.....	\$25.00	\$20.00
2021 J. Lohr Arroyo Vista Chardonnay.....	\$25.00	\$20.00
2020 J. Lohr Creston Vineyard Merlot.....	\$40.00	\$32.00
2021 J. Lohr <i>Gesture</i> Mourvèdre.....	\$35.00	\$28.00
2020 J. Lohr Beck Vineyard Syrah.....	\$50.00	\$40.00
2020 J. Lohr Carol's Vineyard Cabernet Sauvignon....	\$60.00	\$48.00
<i>subtotal</i>	\$235.00	\$188.00*

Red Wines Only

2020 J. Lohr Rain Catcher Vineyard Cabernet Sauvignon..	\$45.00	\$36.00
2021 J. Lohr <i>Gesture</i> Mourvèdre.....	\$35.00	\$28.00
2020 J. Lohr Carol's Vineyard Cabernet Sauvignon....	\$60.00	\$48.00
2018 J. Lohr Cuvée POM.....	\$50.00	\$40.00
2020 J. Lohr Hilltop Cabernet Sauvignon.....	\$35.00	\$28.00
2020 J. Lohr Pure Paso® Proprietary Red Wine.....	\$27.00	\$21.60
<i>subtotal</i>	\$252.00	\$201.60*

*pricing does not include sales tax or shipping



J. LOHR
VINEYARDS & WINES

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