



J. LOHR

VINEYARDS & WINES

2014 J. LOHR *GESTURE* SYRAH PASO ROBLES

TECHNICAL NOTES

APPELLATION: Paso Robles AVA,
San Luis Obispo County, CA

COMPOSITION: 99% Syrah, 1% Grenache Noir

HARVEST DATE: September 3, 2014

HARVEST PROCESS: Hand-harvested to half-ton bins, destemmed and berry sorted on Vaucher Beguet Mistral system

HARVEST CHEMISTRIES: Brix 30.2°, total acidity .56 g/100ml, pH 3.48

VINIFICATION:

YEAST: Maurivin Platinum

FERMENTATION: Destemmed and fermented whole berry in open-top tank with light punchdowns

TEMPERATURE: Cold soaked for 3 days at 55°F, fermented to 90°F peak temperature

MACERATION: 11 days on skins

MALOLACTIC: 100% with Viniflora Oenos in puncheon

MATURATION: 16 months in French oak barrels

BARREL TYPE: French Burgundy Export, 50% new

FORESTS: Rive Droit

COOPERS: Vallaurine

BOTTLE AGING: Released 3 months after bottling

BOTTLING CHEMISTRIES:

PH: 3.45

TOTAL ACIDITY: .572 g/100ml

ALCOHOL: 15.5% by volume

RES. SUGAR: 0.03 g/100ml

CELLARING: Richest fruit within the first 5 years; maturing tannins to 8 years bottle age.

CASES PRODUCED: 321 cases

VINTAGE

The third in a trio of strong vintages for Paso Robles, the wines of 2014 are showing dense and aromatically expressive, and are somewhat reminiscent of the early 2004 vintage. With less than half of the usual winter rainfall in the ground, spring growth rocketed as degree days racked up at a faster pace than we've seen in a decade. A somewhat warm veraison period at the end of July pushed tannin levels upward and led to the earliest picking dates on record for most of our vineyard blocks. Achieving sugar ripeness was never in question as we harvested this vineyard block 10 days earlier than ever before. The winemaking challenge was more in retaining balance and fresh fruit character to support the concentrated phenolics that defined the vintage.

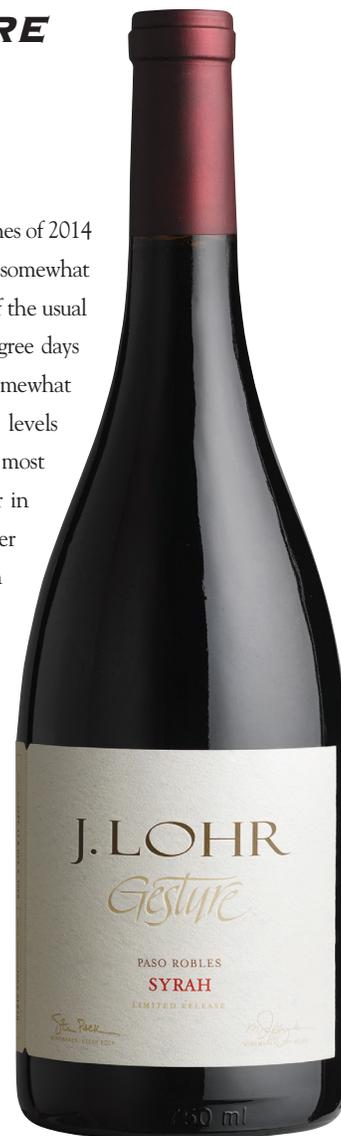
VINEYARD

The grapes for this J. Lohr Gesture Syrah are grown in the Terra Bella Vineyard, located within the Adelaida subdistrict of the Paso Robles AVA at an elevation of nearly 1,800 feet. The extremely steep south-facing Block 6 has lime-shale soils and is planted to Syrah clone 877. Thinned to just one cluster per shoot, this block is prone to rapid sugar accumulation and intense flavor concentration.

WINEMAKER'S COMMENTS

The 2014 J. Lohr Gesture Syrah offers intense blue fruit and plum aromas complemented by a touch of vanillin and char on the finish. The concentrated palate is rich in flavor while holding a balanced finish.

—Steve Peck, red winemaker



FOOD PAIRINGS

Pan-seared entrecôte (ribeye steak) with ratatouille.

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