

J. LOHR

Gesture

2007 J. LOHR *Gesture* Mourvèdre, Paso Robles

VINTAGE

The 2007 vintage was largely defined by a shortage of winter rainfall which was just 40% of normal. This resulted in intense fruit with 10-20% lower yields than 2005 and 2006 in general. Seasonal summer heat spikes occurred earlier than normal, before the fruit had softened at veraison. The daily maximum temperature exceeded 100 degrees only three times between veraison and harvest in this vineyard, which allowed slow, even flavor and color development in this late ripening “Rhone” variety, which is native of Spain.



VINEYARDS

This Mourvedre was grown at Gravity Hills Vineyard, located in the Willow Creek district on the western edge of the Paso Robles AVA. These ten year old vines are planted on a steep, southwest facing lime-shale hillside. The 23% slope in this block makes just walking the vineyard very difficult. Our farming plan brings the crop to one cluster per shoot for this large clustered variety which requires trimming off the wings and the lower third of the clusters shortly after set to intensify flavor and color. We hand harvested into half ton bins on October 31st. Weather was ideal for bringing about full ripeness in 2007 and the final picking decision was predicated on a moderation of fruit acidity just before picking.

We used 15% Syrah clone 877 from block 1 of Terra Bella Vineyard to round out this varietal blend. Located at 1800 feet elevation within the warmer Adelaida district of the Paso Robles AVA, this fruit was picked on October 11th. Terra Bella Vineyard has quickly attracted the attention of Rhone style winemakers since its development in 2001.

TECHNICAL DATA

Origin:	Gravity Hills and Terra Bella Vineyards
Varietal:	85% Mourvedre, 15% Syrah
Brix at Harvest:	28° Brix Average
Total Acidity:	0.70 g/100 ml
pH at Bottling:	3.50
Alcohol:	15.96% by volume
Residual Sugar:	0.15 g/100ml
Vinification:	After de-stemming, the berries were sorted on our VB Mistral system. Cold soaked fruit was fermented in open top tanks with a gentle punch-down regime. After fermenting to dryness in tank, this wine underwent Malolactic fermentation in barrel.
Maturation:	15 months barrel aging in one and two year old French oak.
Bottling Date:	March 17 th , 2009, 394 cases produced.

WINEMAKER'S COMMENTS

Mourvedre is generally utilized as a blending variety to contribute “bass notes” to Rhone style wine blends. Bottled as a standalove varietal, Mourvedre can often deliver gamey, tannic wines with earthy overtones... not the case here! Immediately after pressing, this wine offered such nice black fruit aromatics and wonderfully voluminous mid-palate that we decided to release it as a varietal offering. Enjoy!

Steve Peck, Red Winemaker