

**FLAVOR SECOND TO NONE**

**2005 J. LOHR *ESTATES* South Ridge Syrah, Paso Robles,**

**VINTAGE**

The 2005 vintage yielded an abundant crop as the result of intense rains in the winter of 2005. The vines bounced back with healthy, quality grapes for the year, with full, round fruit characters and true varietal expression. As our Block 15 matures, the fruit from this vineyard plays a more vital role in this blend. This year, the Australian clones brought a dark complexion of blackberry and plum flavors, while the French clones added a little spice, augmented by a good touch of new French oak. Stylistically, this wine is different from previous vintages, with the rich, round plum flavors introduced by the Australian clones.

**VINEYARD**

The 2005 J. Lohr Estates Syrah is grown on the Nacimiento-Los Osos complex, chalky clay soils of our South Ridge, Paso Robles vineyard. The name South Ridge is derived from the orientation of the vineyard, which sits on a south-facing hillside, resulting in fruit with intense flavors. An important element to the 2005 vintage varietal blend is the quality of the fruit from Block 15 Vineyard, which produces some of our most aromatic Syrah. Similar to our other estates vineyards where we grow Syrah, Block 15 nurtures both French and Australian clones, grown on slightly sandier soils.

**TECHNICAL DATA**

Origin: South Ridge, Paso Robles Vineyard

Varietal: 80% Syrah, 10% Petit Verdot, 5% Petit Syrah, 5% other

Brix at Harvest: 25° brix average

Total Acidity: 0.69 g/100 ml

pH at Bottling: 3.73

Alcohol: 13.76% by volume

Residual Sugar: 0.37 g/100ml

Vinification: Stainless steel fermented

Malolactic fermentation in barrel

Maturation: 15 months barrel aging in 15% new French oak and 10% American

Bottling Date: December 2006

**WINEMAKER'S COMMENTS**

The 2005 J. Lohr Estates South Ridge Syrah has a characteristic strong and dense, dark red color with red-purple hues. Blackberry and plum fruit with hints of cherry and charred spice dominate the aroma. A good weight of dark red fruits are balanced by a bit of vanilla oak and full to rich tannins in the mid to rear palate. This wine can be enjoyed now with hearty braised meats or a savory buffalo steak with an Ancho chile glaze. Drink now or cellar-for as long as you can wait!