

## **J. LOHR** **2016 Los Osos Merlot**

### **Vineyards**

Traditionally, we harvest our estate-grown Merlot grapes across a range of sugar ripeness. The early picks usually capture the classic varietal definition of Merlot, while the fruit harvested later adds depth and intensity to the wine. Clone and rootstock combinations, along with variations in soil, add complexity to our Los Osos Merlot, as does the introduction of Italian clones. We grow our Merlot grapes in the moderately cool El Pomar district of Paso Robles which is generally acknowledged to be an ideal area for this variety. Planted on Nacimiento-Los Osos, Arbuckle-San Ysidro, and Arbuckle-Positas complex soils, these well-drained but relatively poor soils limit vine vigor and support wine quality.

### **Food Pairings**

Summer grilled sausages or herb-roasted chicken.

### **TECHNICAL NOTES**

#### **Appellation**

Paso Robles AVA, San Luis Obispo County, California

#### **Composition (Blend)**

85% Merlot, 15% Malbec

#### **Harvest Dates**

Harvested over a 2-week period starting September 9, 2014

#### **Brix at harvest**

25.9° Brix average

### **VINIFICATION**

#### **Fermentation**

Whole berry fermentation in stainless steel tanks

#### **Malolactic**

100% malolactic

#### **Maturation**

12 months in barrel with 22% new oak

#### **Barrel type**

American oak from Missouri forests, light and medium toast with toasted heads

### **BOTTLING CHEMISTRIES**

#### **pH**

3.65

#### **Total Acidity**

0.56 g/100ml

#### **Alcohol**

13.80% by volume

#### **Residual Sugar**

0.19 g/100ml

#### **Cellaring**

Showing the most fruit upon release, with the potential to improve over the next five years.

#### **Wine List Description**

A brambly Merlot/Malbec blend with aromas of black plum and a chocolaty barrel signature.