

## **J. LOHR** **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

#### **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.

**SEE REVIEWS ON NEXT PAGE**

**J. Lohr Los Osos Merlot 2016**

**Rated 89 & Editor's Choice, RMatt Kettman, Wine Enthusiast, September 1, 2018**

*"Plush aromas of dark strawberry, blueberry and lilacs make for a very full nose on this extremely well-priced bottling, which is available across the country. The blueberry flavor extends to the palate, yet the smoked meat, char and pepper-spice flavors give savory depth to the wine."*

**J. Lohr Los Osos Merlot 2016**

**Rated 90, Rich Cook, winereviewonline.com, May 22, 2018**

*"Another vintage, another value from the J. Lohr Estates line. I can't think of another line of wines that will please a wide range of palates at this kind of price and availability. The Los Osos is generous with black fruit and spice, moderate oak toast and a pleasing finish that makes for a fine cocktail or a great grilling partner."*

**J. Lohr Los Osos Merlot 2015**

**Rated 89, Carolyn Evans Hammond, The Star, February 3, 2018**

*"Do you like perfectly ripe cherries dipped in really good, melting milk chocolate? If so, taste this wine; because it's exactly what it tastes like. None of that shock of searing acidity or gum-drying grip of a tough tannin you might find in other styles of red wine, just one big swirl of plush goodness imbued with bone dry flavours of cherry, chocolate, vanilla and cream to warm up any winter night. Goes beautifully with spice-rubbed, oven roasted chicken."*

**J. Lohr 2014 Los Osos Merlot**

**Rated 91, Vic Harradine, winecurrent.com, January 12, 2018**

*"Black plum compote, black cherry and baking spice introduce a deftly balanced stream of dark ripe fruit-black currant, juicy Bing cherry-interwoven with dark bittersweet chocolate, sharp spice and an excellent dollop of juicy tang. This is medium-plus bodied with satin-smooth mouthfeel and is fruit forward throughout-the finish is rich, complex, tangy and lengthy. Pour with grilled steak or burgers dressed with all the fixings."*

**J. Lohr 2014 Los Osos Merlot**

**Gold Medal & 94 Points - LA Wine Competition 2017**

**J. Lohr 2014 Los Osos Merlot**  
**Rated 90 & Best Buy, Matt Kettmann, Wine Enthusiast,**  
**March 1, 2017**

*"This Merlot is dark in the glass, with lots of oak, vanilla and caramel aromas against a black-cherry and chocolate-cake backdrop on the nose. Soft and chalky tannins frame the sip, where blueberry, vanilla and chocolate-cream flavors prove lush and inviting."*

**J. Lohr 2014 Los Osos Merlot**  
**Rated 90, Rich Cook, winereviewonline.com,**  
**February 14, 2017**

*"Another value leader from J. Lohr -- the winemaking team just can't seem to mess it up. This is a juicy, ripe Merlot that stays in the red fruit zone, with a little touch of dried cranberry and proper green tones that add interest without overwhelming. You'll find it for around twelve bucks, and you'll be happy that you did."*

**J. Lohr 2014 Los Osos Merlot**  
**Rated 88, Natalie MacLean, December 30, 2016**

*"A full-bodied Californian red wine made from Merlot grapes offering aromas of black fruit, dark chocolate and lots of toasty oak. Pair with prime rib."*