



PAINTER BRIDGE

2014 PAINTER BRIDGE ZINFANDEL CALIFORNIA

PRODUCTION NOTES

The 2014 Painter Bridge Zinfandel was designed with an eye towards artful composition. The Zinfandel fruit comes from three select ranches in Paso Robles, California, which contribute a beautifully balanced aroma and texture to this year's blend. Tempranillo and Petite Sirah, along with the teinturier variety Alicante Bouschet, complete the blend. Each lot was fermented separately, extracting the nuances of the individual vineyard blocks and drawing out a supple texture. Painter Bridge Zinfandel is awash with the gorgeous red fruit character of the Zinfandel grape, and has been stylized to accent the delicate fruit without overpowering it with too much oak.

WINEMAKER'S COMMENTS

This 2014 Painter Bridge Zinfandel is dark in color with a youthful red hue. Aromas are of loganberry fruit, dark roast coffee and cocoa. This wine delivers ripe, red fruit with good palate volume and roundness, along with that unique peppery quality that zinfandel is known for. – Steve Peck, red winemaker

FOOD PAIRINGS

Pairs well with pasta puttanesca, pizza or grilled meats.

CELLARING

Enjoy in its youth, or lay down for up to 3 years.

TECHNICAL NOTES:

Composition (Blend)	77% Zinfandel, 10% Tempranillo, 9% Petite Sirah, 4% Alicante Bouschet
Origin	California
Alcohol	13.4% by volume
pH	3.66
Total acidity	.61 g/100ml
Residual sugar	.18 g/100ml



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San Jose: 1000 Lenzen Avenue, San Jose, CA 95126 | 408.288.5057 | fax 408.993.2276

Paso Robles: 6169 Airport Road, Paso Robles, CA 93446 | 805.239.8900 | fax 805.239.0365



PAINTER BRIDGE

2012 PAINTER BRIDGE CABERNET SAUVIGNON CALIFORNIA

PRODUCTION NOTES

Painter Bridge Cabernet Sauvignon comes from fruit grown on the Central Coast and northern interior of California. Its bold flavors reflect the bright, warm sunny days that dominate this climate in the growing season. The wine is fermented in stainless steel and aged with toasted French oak.

WINEMAKER'S COMMENTS

This 2012 Painter Bridge Cabernet Sauvignon is dark in color with a magenta hue. Varietal aromas of black currant and cherry are showcased with an oak signature of dark roasted coffee, licorice and spice. The black fruit flavor is clean and round, leaving a rich oak impression with soft tannin and a touch of "savage" varietal character that only Cabernet Sauvignon can bring. — Steve Peck, red winemaker

FOOD PAIRINGS

Great for casual dining. Pair with grilled skirt steak fajitas and roasted chipotle salsa.

CELLARING

Enjoy in its youth or cellar up to 5 years.

TECHNICAL NOTES:

Composition (Blend)	77% Cabernet Sauvignon, 21% Valdiguié, 2% Merlot
Alcohol	12.8% by volume
pH	3.69
Total acidity	0.65 g/100ml
Residual Sugar	0.22 g/100ml



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2014 J. LOHR ESTATES RIVERSTONE CHARDONNAY

ARROYO SECO MONTEREY



VINTAGE

The 2014 vintage was the warmest in the last seventeen years. The total growing degree days (GDD) for the season were a warm 2,774 - a mid-Region II - well above the 2,365 GDD Region I average for the Arroyo Seco AVA. This atypical growing season began with a very warm, dry spring, which initiated early bud break and flowering. Summer, however, was cool and windy, which slowed the ripening for Chardonnay and preserved the fresh acidity that is a hallmark of Arroyo Seco fruit. Harvest began about one week earlier than normal on September 17th with the harvest of Dijon clones in blocks 2 and 4 of our Greenfield home ranch and finished on October 20th. Our Riverstone Chardonnay is now comprised of nine Chardonnay clones - 4, 5, 17, 76, 95, 96, 548, 809 and Hyde-Wente - which bring a complexity of flavors, textures and acidities.

VINEYARDS

The vines for our J. Lohr Estates Riverstone Chardonnay are grown primarily on Elder loam soils underlain by "riverstones" deposited over thousands of years by the Arroyo Seco River. These stones limit soil depth from one to four feet, although roots are found at greater depths. This unique combination of sandy loam and cobblestone soil keeps the vines' vegetative growth and fruit in balance, while the cool climate and winds of the Salinas Valley extend the growing season - retaining the natural grape acids and intense varietal character of Chardonnay.

WINEMAKER'S COMMENTS

The 2014 Riverstone Chardonnay has a youthful, brassy yellow color of medium depth. The aromas are fresh and reminiscent of ripe nectarine, apple and strawberry combined with honey, grilled hazelnuts and toasty oak from the barrel fermentation and sur lie aging. The palate weight is plump and rich, with flavors echoing the aromas with a delicate balance of acidity, buttery length and sophisticated elegance.

—Jeff Meier, winemaker

FOOD PAIRINGS

Excellent paired with Sicilian chicken with roasted lemons, capers and olives, moules marinières or a simple Thomas Keller roast chicken.

TECHNICAL NOTES

APPELLATION: Arroyo Seco AVA,
Monterey County, CA

COMPOSITION (BLEND): 100% Chardonnay

HARVEST DATES: September 17th to October
20th, 2014

BRIX AT HARVEST: 25.3° average

VINIFICATION:

MALOLACTIC: 54% in barrel

MATURATION: Barrel-fermented and aged 7 to
9 months in new to fourth-fill oak barrels. Barrels
were stirred every two weeks until pump-out.

BARREL TYPE: American, Hungarian and
French oak

BOTTLING CHEMISTRIES:

PH: 3.54

TOTAL ACIDITY: 0.65 g/100ml

ALCOHOL: 13.88 % by volume

RESIDUAL SUGAR: 0.38 g/100ml

CELLARING: Crafted to be enjoyed within three to
five years of vintage.

WINE LIST DESCRIPTION

A fresh, youthful and rich Chardonnay with
flavors of nectarine, apple, citrus and honey.

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2013 J. LOHR ESTATES SEVEN OAKS CABERNET SAUVIGNON PASO ROBLES



VINTAGE

Ever noticed how good things often come in threes? The 2013 vintage of Seven Oaks Cabernet Sauvignon sits right in the middle of three great years for Paso Robles Cabernet and may be remembered as the best vintage since the revered 1997. Pre-season rainfall was just over half of normal following the two wet and cool vintages of 2010 and 2011. Growth started early in Cabernet with budbreak just after St. Patrick's Day, and we saw a very warm month in April that pushed us into bloom early in May. The greatest differentiator of the vintage was that daytime high temperatures for the critical two-week period of veraison were 5 to 10 degrees cooler than normal. This allowed the berries to color up beautifully and led to some of the darkest wines we've seen in our cellar. Harvest was smooth sailing with most blocks being harvested the first three weeks of October. The 2013 vintage of Seven Oaks Cabernet Sauvignon was "made in the vineyard" and brought to its fullest potential by aging a full year in our barrel cellars prior to bottling.

VINEYARDS

The predominant fruit for our J. Lohr Estates Seven Oaks Cabernet Sauvignon comes from estate vineyards located directly opposite our J. Lohr Paso Robles Wine Center. The Seven Oaks vineyard was originally planted on its own rootstock, utilizing some of the original plantings from indigenous Estrella clones. The soils in our Paso Robles vineyards vary from gravelly clay loam to limestone-based soils over a relatively small parcel of land, and various rootstock and clonal combinations have been used to maximize the expression of each individual site. The different soil types and planting combinations add to the palate of the Seven Oaks Cabernet.

WINEMAKER'S COMMENTS

The 2013 J. Lohr Seven Oaks Cabernet Sauvignon is showing exceptionally dark color with a bright hue at release. Intense fruit aromas of black cherry, plum and blueberry are accented by a barrel bouquet of hazelnut, dark chocolate and toasted pastry. Sturdy tannins strike the palate and finish with the high-toned fruit signature that typifies the Paso Robles appellation.

—Steve Peck, red winemaker

FOOD PAIRINGS

Pair with charbroiled beef tenderloin, grilled portobello mushrooms, or your favorite bruschetta recipe.

TECHNICAL NOTES

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

COMPOSITION (BLEND): 75% Cabernet Sauvignon, 7% Petite Sirah, 7% Merlot, 4% Petit Verdot, 3% Syrah, 1% Cabernet Franc, 3% other red varietals

HARVEST DATES: Peak harvest from October 1 through 20, 2013

BRIX AT HARVEST: 25.9° Brix

VINIFICATION:

FERMENTATION: Fermented in stainless steel tanks with peak temperatures reaching 92°F

MALOLACTIC: Malolactic fermentation completed in stainless steel tanks and oak barrels, using *Viniflora Oenos*

MATURATION: 12 months aging in 60 gallon oak barrels

BARREL TYPE: Primarily Missouri and Minnesota American oak with toasted heads

BOTTLING CHEMISTRIES:

PH: 3.73

TOTAL ACIDITY: .6 g/100ml

ALCOHOL: 13.9% by volume

RESIDUAL SUGAR: 0.2 g/100ml

CELLARING: Balanced upon release, with adequate structure to age up to five years.

WINE LIST DESCRIPTION

Rich Paso Robles Cabernet with a lovely bouquet of hazelnut and toasted pastry.

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2013 J. LOHR ESTATES LOS OSOS MERLOT

PASO ROBLES

VINTAGE

Have you ever noticed how good things often come in threes? The 2013 vintage of Los Osos Merlot sits right in the middle of three strong vintages for Paso Robles and may be remembered as the best vintage since the revered 1997. Preseason rainfall was just over half of normal and vine growth started early for Merlot with budbreak coinciding with St. Patrick's Day. An especially warm month of April pushed vines into an early-May bloom. Blessed with the most ideal weather one could hope for during the critical two weeks of veraison, we averaged 85 degrees for this period when color development occurs in the skin of the berries. This great weather led to some of the darkest-colored wines we've seen in our cellar.

The harvest period came early and was unhampered by weather challenges like rain or frost which can be vexing. The 2013 Merlot crop was harvested over a ten-day period from the 5th to the 15th of September with great ripeness and flavor development evident in every glass of our J. Lohr Estates 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 Nacimiento-Los Osos, Arbutuckle-San Ysidro, and Arbutuckle-Positas complex soils in our vineyards in Paso Robles, where these well-drained but relatively poor soils have chalky or gravelly components.

WINEMAKER'S COMMENTS

The 2013 J. Lohr Estates Los Osos Merlot presents mature red color with a raspberry hue. Brambly fruit aromas of plum and pomegranate are integrated with a barrel signature of mocha and baking spice. Whole berry fermentation with a generous use of Malbec in the blend accentuates bright fruit tones on the palate, and leaves a lengthy finish. —Steve Peck, red winemaker

FOOD PAIRINGS

An excellent pairing for cheese tortellini or herb-roasted chicken.

TECHNICAL NOTES

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

COMPOSITION (BLEND): 86% Merlot, 14% Malbec

HARVEST DATES: September 5th - 15th, 2013

BRIX AT HARVEST: 25.2° 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: 3.7

TOTAL ACIDITY: 0.63 g/100ml

ALCOHOL: 13.80% by volume

RESIDUAL SUGAR: 0.16 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 that shows pomegranate fruit and a barrel signature of mocha and baking spice.



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VINEYARD SERIES

2012 J. LOHR TOWER ROAD PETITE SIRAH PASO ROBLES



TECHNICAL DATA

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

COMPOSITION (BLEND): 100% Petite Sirah

HARVEST DATES: October 5th, 6th & 8th, 2012

HARVEST PROCESS: Hand harvested into half-ton bins

HARVEST CHEMISTRIES: Brix 26.5°, total acidity 0.49 g/100ml, pH 3.73

VINIFICATION: Destemmed and fermented in 10 ton open top tanks. Cap management with light punchdowns.

YEAST: Maurivin Platinum

FERMENTATION: Whole berries

TEMPERATURE: Moderate temperatures to reduce seed tannin extraction

MACERATION: 2-day cold soak with a short, 3-day fermentation and early pressing

MALOLACTIC: 100% malolactic in barrels through December and January

MATURATION: 16 months barrel age

BARREL TYPE: 225 liter French oak Burgundy export barrels, 60% new

FORESTS: Rive Droit and a blend of five forests

COOPERS: Vallaurine and Marcel Cadet

POST MATURATION: Released 2 months after bottling

BOTTLING CHEMISTRIES:

PH: 3.69

TOTAL ACIDITY: 0.60 g/100ml

ALCOHOL: 15.22% by volume

RESIDUAL SUGAR: 0.26 g/100ml

CASES PRODUCED: 8,052 six-bottle cases

CELLARING: This dense wine opens up early with a splash-decant, and should develop in the bottle for up to 10 years.

VINTAGE

Every vintage has its own personality; a unique history of climatic experience that shapes the flavor of the wine we taste in our glass. The 2012 season was preceded by two of the coldest vintages in a decade and was welcomed with open arms for its warmth. Preseason rainfall was a bit on the shy side at 60% of normal, with a nice wet storm arriving at budbreak on the first week of April that brought welcome moisture for growth and suppressed chances of spring frost. Our typically warm springtime conditions brought rapid shoot growth and irrigation was stopped in our vineyards in mid-June to promote seed ripening, limit berry size and soften the tannins in our Petite Sirah. A period of triple digit hot temperatures added definition to the vintage in mid-August toward the end of veraison. This intensified the tannin structure and wine density for the vintage as a whole. Ideal warm and dry September weather pushed the grapes to full ripeness the first week of October, when we harvested our two best blocks a couple of days prior to a light rain in order to maintain a maximum concentration of fruit flavors in this excellent vintage of Tower Road Petite Sirah.

VINEYARDS

In the vineyards surrounding Tower Road, in the Estrella and San Miguel districts of Paso Robles, our Petite Sirah thrives on the well-drained yet heavier clay soils of the area. The rarity of autumn rains in Paso Robles allows this tight-clustered variety to reach full maturity almost every year, without the risk of bunch-rot that exists in damper regions around the state. Our ripening program requires that we apply bird netting to the vines in August to assure that birds don't overfeed on this especially flavorful grape before harvest. Despite intense summer sun and very warm daytime temperatures in Paso Robles, the gentle afternoon breezes that creep in from the Monterey Bay to the north and from the Templeton Gap to the west cool the area by as much as fifty degrees by early morning, preserving the acidity and bright fruit character of our Petite Sirah.

WINEMAKER'S COMMENTS

Youthful and dark in the glass, the 2012 Tower Road Petite Sirah shows inviting aromas of homemade ollalieberry pie and a delicate "pastry-like" French oak barrel signature. The rich fruit flavors finish with an enormously dense berry character.

—Steve Peck, red winemaker

FOOD PAIRINGS

Pairs well with aromatic herbs and pan-seared meat dishes such as rosemary lamb chops with roasted fennel.



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ESTATES



2013 J. LOHR ESTATES SOUTH RIDGE SYRAH

PASO ROBLES

VINTAGE

Have you ever noticed how good things often come in threes? The 2013 vintage sits right in the middle of three great years for Paso Robles and may be remembered as the best vintage since the revered 1997. Preseason rainfall was just over half of normal and we now recognize this to be the second of four consecutive dry winters for the region. Growth started early in our Syrah blocks, with budbreak starting just before St. Patrick's Day. We saw a very warm April that pushed vines into bloom early in May. Certainly, the greatest differentiator of the vintage was daytime temperatures for the critical two-week period of veraison which were 5 to 10 degrees cooler than normal. With temperatures in the mid-80s, the berries colored up beautifully and led to some of the darkest wines we've seen in our cellar. Harvest was smooth sailing with warmer sites harvested in early September and cooler sites in mid-October. The 2013 vintage of South Ridge Syrah was "made in the vineyard" and brought to its fullest potential by aging a full year in our barrel cellars prior to bottling.

VINEYARDS

The J. Lohr Estates South Ridge Syrah is grown on a combination of lime-laden and gravelly soils, which rein in Syrah's rangy growth potential. The name South Ridge is derived from the orientation of its namesake vineyard, which sits on a south-facing hillside, resulting in fruit with intense flavors. As the popularity of Syrah has grown, we have planted two additional estate vineyards, one within a mile of the original planting, and the second eight miles south in a slightly cooler area of the Paso Robles AVA.

WINEMAKER'S COMMENTS

Varietal aromas of black tea and blueberry are lifted by barrel aging on the lees in a mix of American and French oak barrels. This wine opens up slowly in the glass to reveal smoke, baking spice and bright pomegranate fruit.

—Steve Peck, red winemaker

FOOD PAIRINGS

Pair with a slow-roasted pork shoulder with herbed potatoes or a "black & blue" Ahi tuna preparation. For casual fare, try a classic BLT.

TECHNICAL NOTES

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

COMPOSITION (BLEND): 90% Syrah, 6% Grenache, 4% Mourvèdre

HARVEST DATES: September 6th to October 13th, 2013

BRIX AT HARVEST: 25.3° Brix, pH 3.55, total acidity 0.50 g/100ml

VINIFICATION:

FERMENTATION: Fermented in 20-ton stainless steel fermenters

MALOLACTIC: 100% malolactic

MATURATION: 12 months in oak barrels

BARREL TYPE: Low-toasted American and French oak, 20% new

BOTTLING CHEMISTRIES:

PH: 3.70

TOTAL ACIDITY: .57 g/100ml

ALCOHOL: 13.93% by volume

RESIDUAL SUGAR: 0.11 g/100ml

CELLARING: Bright and fruit-driven at release; a softer and more complex palate will emerge over 5 years of aging.

WINE LIST DESCRIPTION

Black tea and blueberry aromas with a spicy pomegranate finish.



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