

Bristol Farms

DISCOVER:

J. LOHR VINEYARDS & WINES

March is when Mother Nature changes from its cold winter pattern to begin a new course that signals spring and warmer weather is coming. With this change, it's a wonderful month and time to "Discover" new avenues and perspectives. This March, we would like to "Rediscover" a winery that has been an amazing partner with us for many years.

J. Lohr Vineyards & Wines, is celebrating 50 years in 2024, and is one of the true trailblazers and iconic wineries that laid the groundwork for what Paso Robles is today. When Jerry Lohr landed in Paso Robles, there were only a handful of wineries there. Today, the area is home to over 200 wineries and is now known as a world-class wine-growing region. Jerry Lohr first began planting vines in Paso Robles in 1986, resulting in red wines that have helped define the appellation's potential, character, and reputation.

Today, J. Lohr farms more than 1,400 acres of cool-climate estate vineyards in Arroyo Seco and the Santa Lucia Highlands in Monterey County, where they grow Chardonnay, Riesling, Valdiguie, and Pinot Noir. In Paso Robles, the winery dedicates over 2,700 acres to Cabernet Sauvignon along with other Bordeaux and Rhône varieties. J. Lohr also owns and farms over 30 acres in Napa Valley at Carol's Vineyard, where they grow Cabernet Sauvignon and Petit Verdot.

To complement their passion for farming and being stewards of the land, they have a state-of-the-art winemaking facilities in Greenfield and Paso Robles, along with tasting rooms in San Jose and Paso Robles. Through hard work and innovation, they have established themselves as one of the industry's most respected wine brands.

J. Lohr wines offer tremendous value, and I am confident for those who are new to the brand, will really enjoy the wines. Pick up a few bottles, pull some corks, and enjoy 50 years of winemaking!

Tony Porras, CSW, Director of Wine, Beer & Spirits

J. LOHR HILLTOP CABERNET SAUVIGNON

REG \$37.99 SPECIAL \$33.99

This Cabernet Sauvignon is made from J. Lohr's best hilltop blocks and is aged for 18 months in 70% new French oak. Explosive aromas of black cherry, cassis, blueberry, crushed violet, herbs, and spiced tea are found on the nose. On the palate, this wine is impeccably balanced, dense, and juicy, boasting sweet and ripe tannins to frame it. Pair this with a grilled ribeye alongside roasted potatoes and veggies.

J. LOHR ARROYO SECO CHARDONNAY

REG \$26.99 SPECIAL \$23.99

J. Lohr Arroyo Seco Chardonnay is a single vineyard wine that is aged for 14 months in 100% French oak. This wine has aromatics of Meyer lemon, Gala apple, pear, crushed rocks, and crème brulee, all of which leap from the glass. The texture is rich and full-bodied, yet it feels incredibly light due to its balanced acidity. Pair this with linguine and clams in a white sauce, chicken with a Dijon mustard sauce, or lobster and crab with lemon butter.

J. LOHR SEVEN OAKS CABERNET SAUVIGNON

REG \$19.99 SPECIAL \$15.99

J. Lohr Seven Oaks Cabernet Sauvignon shows ripe black cherry, currents, toasted pastry, hazelnut, and vanilla. This is a big, juicy, and red fruit-driven wine that has a soft and velvety texture before ending with a long finish. Pair this with grilled meat or aged cheeses.

J. LOHR FALCON'S PERCH PINOT NOIR

REG \$17.99 SPECIAL \$13.99

This Pinot Noir comes from J. Lohr's Monterey County vineyards. On the nose, you'll find ripe strawberries, bright cherries, watermelon, and clove. This is a medium-bodied wine with dried cherries, black tea, and herbs on the palate. Pair this Pinot Noir with any grilled fish, roasted chicken in a light white sauce, and lightly aged cheeses.

J. LOHR RIVERSTONE CHARDONNAY

REG \$17.99 SPECIAL \$12.99

J. Lohr Riverstone Chardonnay comes from the cool region in Monterey County. It displays aromas of white peach, nectarine, baked apple, and baking spices, followed by flavors of citrus fruits, stone fruits, and hazelnuts. Pair this Chardonnay with seafood risotto, mussels in a white wine sauce, or a roasted chicken.