

Select Press Highlights

2006 J. Lohr Estates Los Osos Merlot

Double Gold, Best of Class – 2008 California State Fair

Gold Medal – 2008 National Women's Wine Competition

Best of Show – 2008 Pacific Rim International Wine Competition

Los Angeles Times, March 12, 2008

One of several 'Favorites of a New Generation'

2006 J. Lohr Estates Seven Oaks Cabernet Sauvignon

"...drinks like a wine twice the price...Dark, chewy, spicy Paso Cab."

Gold Medal – 2008 Pacific Rim International Wine Competition

Gold Medal – 2008 Amenti Del Vino

2007 J. Lohr Estates Wildflower Valdiguié

Wine & Spirits, June 2008 "Critic's Pick"

Wine Spectator, June 30, 2008

88 Points

Sunset Magazine, September 2008

Sunset Western Wine Awards 2008

2006 J. Lohr Estates South Ridge Syrah

"Steals of the Year (\$15 and under)"

The Los Angeles Times, March 12, 2008

"Favorites of a new generation"

2006 J. Lohr Estates Seven Oaks Cabernet

"What do you call a weekly wine tasting group made up of 21- to 29-year-olds? The Young Winos, along with other twentysomething adults across America, are the new driving force in the wine market. When it comes to wine, they drink more, know more, spend more and enjoy a broader international selection of wines, on average, than any generation before them. After 2 1/2 years of weekly wine tastings, the Young Winos of Los Angeles have a few favorites: **2006 J. Lohr Estates Seven Oaks Cabernet**...drinks like a wine twice the price once it opens up. Dark, chewy, spicy Paso Cab." -- Corie Brown

California Grapevine, February – March 2008

2005 J. Lohr Estates Seven Oaks Cabernet

Highly recommended--Flight Ranking: Ranked #3 out of 11 wines – Nick Ponomareff

Vancouver Sun, November 3, 2007

"These cabernet sauvignons are no shrinking violets"

2005 J. Lohr Estates Seven Oaks Cabernet

"...a recent stop in Paso Robles revealed no one is resting at **J. Lohr Vineyards & Wines**, the Paso Robles producer with the No. 1-selling cabernet sauvignon (over \$20) in our market: **2005 J. Lohr Estates Seven Oaks Cabernet**. The mid-palate is silky smooth and no doubt contributes to its wide appeal." -- Anthony Gismondi

Gold Medal – 2008 Houston Livestock Show & Rodeo

Gold Medal – 2007 Amenti Del Vino



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The Washington Post, January 2, 2008

"Make 2008 a Vintage Year"

2005 J. Lohr Estates Los Osos Merlot

"Have a variety of wines on hand so you're prepared for any occasion. When you're looking for something lighter with red meat, go with a merlot, such as the well-balanced **2005 J. Lohr Estates Los Osos Merlot**. We zoomed through the better part of a bottle of this jammy wine that tamed the heat of a pasta with a spicy, sausage-laden red sauce." -- Karen Page and Andrew Dornenburg

Wine News, October/November 2007

2005 J. Lohr Estates Los Osos Merlot

"Pretty nose redolent of blackberry and plum. Velvety tannins encase juicy flavors of ripe raspberry and wild cherry. Hints of cocoa and cola in the lingering close." **90 Points**

California Grapevine, December 2007-January 2008

2005 J. Lohr Estates Los Osos Merlot

Highly Recommended -- Nick Ponomareff

Gold Medal – 2007 California State Fair

Gold Medal – 2007 Alameda County Fair

Gold Medal – 2007 Tasters Guild International Wine Competition

Gold Medal – 2007 Amenti Del Vino

Critics Award – 2007 Critics Challenge

Food & Wine, April 2008

2006 J. Lohr Estates Wildflower Valdiguié

"Best American Wines \$15 & Under"

"This obscure grape variety, grown in the cool, windy Arroyo Seco appellation of California's Monterey County (and pronounced val-dih-GUAY), produces a zesty red wine with strawberry fruit and light, prickly tannins that recalls a good Beaujolais." -- Ray Isle

Gold Medal – 2007 Long Beach Grand Cru Awards

Gold Medal -- 2007 California State Fair

Critics Award – 2007 Critics Challenge

Vintage Experiences, February 14, 2008

"Bargain of the Week"

2007 J. Lohr Estates Wildflower Valdiguié

"Utterly delightful fresh cherry aroma and superb mid-palate fruit. This is Napa Gamay and has nothing to do with Gamay Noir. A Beaujolais-ish treat!" -- Dan Berger