



# J. LOHR

CUVÉE SERIES

## 2017 J. LOHR CUVÉE POM PASO ROBLES



### TECHNICAL NOTES

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

**COMPOSITION:** 77% Merlot, 23% Malbec

**HARVEST DATES:** October 24, 2017 for Merlot

**HARVEST PROCESS:** Hand-picked to half-ton bins, destemmed and classified using a Pellenc Selectiv system

**HARVEST CHEMISTRIES:** 26.4° Brix average, total acidity 0.59 g/100ml, pH 3.68

**VINIFICATION:**

**YEAST:** Lallemande 43 yeast was pitched

**FERMENTATION:** Fruit was saignée'd 20% and fermented in 10-ton open-top fermenters with 2-3 punchdowns per day

**TEMPERATURE:** Cold soak for 3 days followed by a peak temperature of 85°F

**MACERATION:** The tank was drained and pressed at 9° Brix after 7 days of skin contact

**MALOLACTIC:** 100% malolactic fermentation in new French barrels

**MATURATION:** 18 months in 225 liter Bordeaux barrels

**BARREL TYPE:** French oak, 50% new

**FORESTS:** Center of France

**COOPERS:** Demptos, Marcel Cadet

**BOTTLE AGING:** Bottled in May 2019 and released after 24 months bottle age

**BOTTLING CHEMISTRIES:**

**PH:** 3.57

**TOTAL ACIDITY:** 0.68 g/100ml

**ALCOHOL:** 14.9% by volume

**RES. SUGAR:** 0.06 g/100ml (dry)

**CELLARING:** Vibrant upon release. With proper cellaring, ideal consumption in 2022 to 2025.

**CASES PRODUCED:** 660 cases

### VINTAGE

Our J. Lohr Paso Robles vineyards emerged from a 5-year drought with remarkable quality in the 2017 vintage. The restorative rainfall exceeded the 20-year average by more than 25% in the appellation. Budbreak occurred in our Merlot block 5 at the Creston Vineyard during the first week of April. Bloom was also slightly delayed as we flowered at the end of the third week of May. An extreme heat event occurred in early September, which brought temperatures as high as 115 degrees along the California's coast. Our Merlot crop was several weeks away from harvest and came through the heat spike unharmed. In this vintage we saw the highest level of flavor ripeness since the string of three great vintages from '12 to '14.

### CUVÉE POM

Inspiration for J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol on Bordeaux's famed Right Bank. These legendary wines are traditionally composed of Merlot and Cabernet Franc, with sparse additions of Cabernet Sauvignon, Malbec, and Petit Verdot. At J. Lohr, our winemaking team is given the freedom to emulate these great wines through the prism of our world-class Paso Robles fruit.

### WINEMAKER'S COMMENTS

*The 2017 J. Lohr Cuvée POM is effusive with aromas of blueberry, marionberry, lilac, and cocoa powder. Vibrant acidity and persistent fresh berry notes resonate on the palate, leaving an angular structure sure to have lengthy cellar potential.*

—Brenden Wood, red winemaker and Steve Peck, director of winemaking

### FOOD PAIRINGS

Great with Spanish paella or a grilled ribeye with shallots.

### WINE LIST DESCRIPTION

Cuvée of Merlot and Malbec with big structure.

**J. LOHR**  
VINEYARDS & WINES

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