



# J. LOHR

CUVÉE SERIES

## 2009 J. LOHR CUVÉE POM PASO ROBLES



### TECHNICAL NOTES

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

**COMPOSITION:** Merlot 59%, Petit Verdot 26%,  
Cabernet Sauvignon 15%

**HARVEST DATES:** Merlot on October 19, 2009

**HARVEST PROCESS:** Hand-picked to half-ton bins,  
destemmed and berry sorted using Vaucher Beguet  
Mistral system

**HARVEST CHEMISTRIES:** 27° Brix average, total  
acidity .53g/100ml, pH 3.68

**VINIFICATION:**

**YEAST:** ICV D254 was pitched after a 2 day cold soak

**FERMENTATION:** Sorted fruit was  
fermented in 5-ton open-top fermenters

**TEMPERATURE:** A peak temperature of 92°F  
was achieved at mid-fermentation

**MACERATION:** Free run and the light press  
fraction were combined after 8 days of skin contact

**MALOLACTIC:** 100% malolactic fermentation in  
older French oak barrels

**MATURATION:** 20 months in 225 liter barrels

**BARREL TYPE:** French oak, 63% new

**FORESTS:** Center of France, Bertrange

**COOPERS:** Dargaud et Jaegle (water bent) and  
Francois Freres (fire bent)

**BOTTLE AGING:** bottle-aged 16 months prior to release

**BOTTLING CHEMISTRIES:**

**PH:** 3.70

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

**ALCOHOL:** 14.25% by volume

**RES. SUGAR:** Dry

**CELLARING:** Drink now but has the structure to age  
for 10 to 15 years.

**CASES PRODUCED:** 736 six-pack cases

### VINTAGE

The 2009 growing season in Paso Robles started dry and finished wet. Winter rainfall was well below normal for the third year in a row, recording just half of the 12-inch annual average at our home ranch weather station. Merlot responded to the dry conditions by setting smaller, more intense berries with berry weights averaging under 1 gram. Chilly April temperatures limited vine growth in the first month after budbreak but were followed by a warmer month of May with a one-day temperature spike reaching 104 degrees Fahrenheit just after bloom. Our best merlot block is planted to Italian clones 9 and 10 and was allowed to reach a luxury level of ripeness, and even sat through an unlikely storm on October 13th that delivered over 6 inches of rain before picking. Cuvée POM is the most aromatic wine in the Cuvée Series. The 2009 delivers intense red fruit fragrance, refreshing acidity and a restrained tannin structure.

### CUVÉE POM

The inspiration for J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol in the Right Bank of Bordeaux. These legendary wines are composed primarily of Merlot and Cabernet Franc, with sparse additions of Cabernet Sauvignon, Malbec and Petit Verdot. Winemaking is given the freedom to emulate these great wines without the restrictions of varietal percentages, instead keenly focusing on the texture and complexity of the blend that nature delivers with each vintage.

### WINEMAKER'S COMMENTS

*The 2009 Cuvée POM is intensely aromatic and shows deep red hues. Red fruit aromas of plum are complemented by a bouquet of coconut and dark caramel. The restrained palate weight, bright acidity, and luxury-soft mouthfeel make this wine a great dining accompaniment.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

Great with winter cuisine including grilled ribeye with shallots.

### WINE LIST DESCRIPTION

Plum aromas complemented by a bouquet of coconut and dark caramel, with bright acidity and soft mouthfeel.

**J. LOHR**  
VINEYARDS & WINES

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