



J. LOHR

CUVÉE SERIES

2010 J. LOHR CUVÉE PAU PASO ROBLES

TECHNICAL NOTES

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

COMPOSITION (BLEND): Cabernet Sauvignon 55%,
Merlot 25%, Malbec 10%, Petit Verdot 10%

HARVEST DATES: October 22nd, 2010 for the
Cabernet Sauvignon

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

HARVEST CHEMISTRIES: 25.3° Brix average,
total acidity .45 g/100ml, pH 3.68

VINIFICATION:

YEAST: ICV D254 began fermentation after a
2-day lag period

FERMENTATION: Fermented in 25-ton closed-
top tank

TEMPERATURE: A peak fermentation
temperature of 92°F was achieved

MACERATION: Pressed at maximum color density
on October 30th

MALOLACTIC: 100% malolactic fermentation
with Viniflora Oenos

MATURATION: 20 months in oak barrels

BARREL TYPE: Bordeaux Export, 60% new

FORESTS: Center of France

COOPERS: Saury and Dargaud et Jaegle
(water bent)

BOTTLE AGING: Bottled June 2012

BOTTLING CHEMISTRIES:

PH: 3.55

TOTAL ACIDITY: 0.65 g/100ml

ALCOHOL: 14.15% by volume

RESIDUAL SUGAR: 0 g/L, dry

CELLARING: Delicious now, but has the structure to
age for 10 to 15 years

CASES PRODUCED: 400 six-pack cases

VINTAGE

2010 was the coolest vintage Paso Robles has seen since 1998. Following heavy winter rainfall that broke a three year drought, we saw our summertime growing degree days lagging and had concerns that Cabernet may not completely ripen. The low-yielding block selected for Cuvée PAU was one of the earlier blocks harvested for the season and was “in the barn” well before frost and moisture hit the region near the end of October. The layering of this 2010 Cuvée PAU blend was based on building aromas with Merlot and Malbec around the Cabernet Sauvignon base. The Petit Verdot provided structure and aging potential as well as an interesting blue fruit character.

CUVÉE PAU

The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux composed primarily from Cabernet Sauvignon and Merlot, with Cabernet Franc, Malbec and Petit Verdot accents. 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 2010 J. Loehr Cuvée PAU blends red and blue fruit aromas with a hazelnut-like barrel bouquet that evolves toward ink and iodine in the glass. The bright palate is dense with fruit, offering notes of violet, browned butter and black tea. Red fruit in the finish speaks to the Merlot and Malbec in this Bordeaux-style blend. Open and decant an hour before serving.

—Steve Peck, red winemaker

FOOD PAIRINGS

Grilled rosemary lamb chops with garlic mashed potato and roasted beets.

WINE LIST DESCRIPTION

Cabernet Sauvignon blend with notes of violet, browned butter and black tea.



J. LOHR
VINEYARDS & WINES

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