



# J. LOHR

CUVÉE SERIES

## 2012 J. LOHR CUVÉE ST. E PASO ROBLES

### TECHNICAL NOTES

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

**COMPOSITION (BLEND):** Cabernet Franc 55%, Merlot 34%, Malbec 8%, Cabernet Sauvignon 3%

**HARVEST DATES:** October 9, 2012 for Cabernet Franc

**HARVEST PROCESS:** Hand-picked to half-ton bins

**HARVEST CHEMISTRIES:** 26.9° Brix average, total acidity 0.48 g/100ml, pH 3.83

**VINIFICATION:** Destemmed and berry sorted using Vaucher Beguet Mistral system

**YEAST:** Lallemand ICV-D254 was pitched after 2 day soak.

**FERMENTATION:** Sorted fruit was fermented in a 10-ton open-top fermentor

**TEMPERATURE:** A peak temperature of 90° F was achieved early in fermentation

**MACERATION:** Free run and the light press fraction were combined after just 4 days at peak anthocyanin concentration.

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

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

**BARREL TYPE:** French oak, 65% new

**FORESTS:** Bertrange, Center of France

**COOPERS:** Dargaud & Jaegle, water bent

**BOTTLE AGING:** Bottled in July 2014 and released after 18 months bottle age.

**BOTTLING CHEMISTRIES:**

**PH:** 3.6

**TOTAL ACIDITY:** 0.60 g/100ml

**ALCOHOL:** 14.8% by volume

**RESIDUAL SUGAR:** 1.2 g/L (dry)

**CELLARING:** Structure to improve over the next 8 to 12 years.

**CASES PRODUCED:** 912 six-bottle cases

### VINTAGE

Every vintage has its own personality; a unique history of climatic experience that shapes the flavor of the wine we taste in the glass. 2012 was preceded by two of the coldest vintages in a decade and was welcomed with open arms in the Paso Robles region as a return to the norm. Preseason rainfall was a bit on the shy side at 60% of normal, with a nice wet storm arriving at budbreak the first week of April. This rain brought welcome moisture for growth and suppressed chances of a spring frost. We now know that 2012 was the first of four years of drought in California and the Paso Robles area. Our typically warm springtime conditions brought rapid shoot growth, and irrigation was stopped in our vineyards in mid-June to promote seed ripening and to prevent the development of undesirable green, herbal characteristics in the fruit. A period of triple-digit temperatures added definition to the vintage in mid-August toward the end of veraison. That heat spike seemed to drive the flavor profile of Cabernet Franc from green herbs toward a riper, chocolate mint character. Ideal warm and dry September weather pushed ripeness along, and the Cabernet Franc was harvested on the 9th of October... more than 3 weeks earlier than the previous vintage.

### CUVÉE ST. E

The inspiration for our J. Lohr Cuvée St. E comes from the Grand Cru wines of St. Emilion from the Right Bank of Bordeaux. These memorable wines are composed primarily from Cabernet Franc and Merlot with touches of Cabernet Sauvignon, Malbec and Petit Verdot. We are 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

*Cuvée St. E captures the ripe, but savory side of Bordeaux style wine. The 2012 is dark in color with a deep red hue. Aromas of coffee bean with dark chocolate and hazelnut lead to ripe plum on the palate. Edgy tannins typical of Cabernet Franc finish with dark fruited chocolate.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

A perfect pairing for filet mignon with shallot cream sauce or Osso Bucco (braised veal shanks) over a bed of polenta.

### WINE LIST DESCRIPTION

Ripe and savory Bordeaux-inspired blend with a dark fruited chocolate finish.



**J. LOHR**  
VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276  
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

**JLOHR.COM**