



J. LOHR

CUVÉE SERIES

2012 J. LOHR CUVÉE POM PASO ROBLES



TECHNICAL NOTES

APELLATION: Paso Robles AVA, San Luis Obispo County, California

COMPOSITION: Merlot 78%, Malbec 14%, Cabernet Franc 5%, Cabernet Sauvignon 3%

HARVEST DATES: September 26, 2012 for the Merlot

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

HARVEST CHEMISTRIES: 26.8° Brix average, total acidity .55 g/100ml, pH 3.76

VINIFICATION:

YEAST: ICV D-80 was pitched after a 5-day cold soak

FERMENTATION: Sorted fruit was fermented in 10-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 9 days of skin contact

MALOLACTIC: 100% malolactic fermentation in new French barrels

MATURATION: 20 months in 225 liter Bordeaux barrels

BARREL TYPE: French oak, 60% new

FORESTS: Center of France

COOPERS: Marcel Cadet and Demptos

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

BOTTLING CHEMISTRIES:

PH: 3.62

TOTAL ACIDITY: 0.62 g/100ml

ALCOHOL: 14.9% by volume

RES. SUGAR: 1.4 g/L

CELLARING: Vibrant upon release with structure to improve with age for 8 to 10 years.

CASES PRODUCED: 972 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 give the vintage an uptrend of tannin structure for Merlot. Ideal warm and dry September weather brought our best block of Merlot selected for Cuvée POM to ripeness on September 26th, a full month earlier than the previous vintage!

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 traditionally composed 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 2012 J. Lohr Cuvée POM opens up quickly with vibrant ripe plum, vanillin and blueberry notes. Dense and soft at once, this wine showcases the interplay between the red fruit qualities of Merlot and the brambly blue fruit characters of Malbec. The finish is chocolate and hazelnut with bright acidity.

—Steve Peck, red winemaker

FOOD PAIRINGS

Great with a Spanish paella or grilled ribeye with shallots.

WINE LIST DESCRIPTION

Blend of Merlot and Malbec with other Bordeaux varieties. Dense fruit texture with a brambly finish.

J. LOHR
VINEYARDS & WINES

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