



# J. LOHR

CUVÉE SERIES

## 2013 J. LOHR CUVÉE PAU PASO ROBLES



### TECHNICAL NOTES

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

**COMPOSITION (BLEND):** Cabernet Sauvignon 88%, Petit Verdot 9%, Malbec 2%, Merlot 1%

**HARVEST DATE:** October 4th, 2013 for the Cabernet Sauvignon

**HARVEST PROCESS:** Hand-harvested to half-ton bins, destemmed and berry sorted using Vaucher Beguet Mistral system, 10% Saignée

**HARVEST CHEMISTRIES:** 27.4° Brix average, total acidity, 0.65 g/100ml, pH 3.47

**VINIFICATION:**

**YEAST:** Lallemend CV-D254

**FERMENTATION:** Fermented in a 10-ton open-top tank

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

**MACERATION:** 2-day cold soak prior to yeast inoculation, with pressing 6 days later on October 12th

**MALOLACTIC:** 100% malolactic fermentation with Viniflora Oenos

**MATURATION:** 18 months in oak barrels

**BARREL TYPE:** Bordeaux Export, 60% new

**FORESTS:** Center of France

**COOPERS:** Saury and DJ's

**BOTTLE AGING:** Bottled in May 2015 and released after 18 months bottle age.

**BOTTLING CHEMISTRIES:**

**PH:** 3.75

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

**ALCOHOL:** 14.9% by volume

**RESIDUAL SUGAR:** 0.08%, dry

**CELLARING:** Delicious now, with a structure that will soften with age for 10 to 12 years.

**CASES PRODUCED:** 988 six-pack cases

### VINTAGE

As the second in a string of three very favorable vintages, 2013 may be remembered as the best since 2007 for Paso Robles Cabernet Sauvignon. Winter rainfall was sparse at just one third of normal. The warm spring weather favored early vine growth and a proper pollination period in May. The most defining element of the vintage was the ideal daytime temperatures during veraison in late July and early August while the fruit was coloring up. This “Goldilocks fortnight” (not too hot, not too cold) resulted in exceptional phenolic development and some of the darkest colored Cabernet we’ve ever made. Temperate weather through the harvest period allowed us to pick this block at ideal maturity without concern for rain or heat spikes.

### 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 varietal aromas are effusive in this 2013 J. Lohr Cuvée PAU. The savory Cabernet Sauvignon works with the blue fruited Petit Verdot in this blend to showcase a delicate hazelnut-like barrel bouquet. The bright palate is dense with ripe fruit, leaving notes of blackberry, anise and coffee. Open and decant an hour before serving to open up to full expression.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

Delicious with grilled rosemary lamb chops with garlic mashed potatoes and roasted beets.

### WINE LIST DESCRIPTION

Exceptional vintage of J. Lohr’s proprietary Cabernet Sauvignon blend with notes of blackberry and anise.

**J. LOHR**  
VINEYARDS & WINES

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