

J. LOHR

CUVÉE SERIES



2013 J. LOHR CUVÉE POM PASO ROBLES

WINEMAKER'S COMMENTS

The 2013 J. Lohr Cuvée POM opens up with black plum, blueberry and a barrel signature of toasty coconut. The dense mouthfeel treads soft and broad across the palate. This wine showcases the interplay between the red fruit qualities of Merlot and the blue fruit characters of Malbec. The finish is cocoa powder and hazelnut with soft acidity.

—Steve Peck, red winemaker

FOOD PAIRINGS

Great with a Spanish paella or grilled ribeye with shallots.

WINE LIST DESCRIPTION

A delicious Cuvée of Merlot, Malbec and other Bordeaux varieties, with dense fruit and a soft, broad palate.

TECHNICAL NOTES

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

COMPOSITION (BLEND): Merlot 84%, Malbec 8%, Cabernet Sauvignon 4%, Cabernet Franc 4%

MATURATION: 18 months in 225 liter Bordeaux barrels

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

CASES PRODUCED: 938 six-bottle cases



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VINEYARDS & WINES

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