



J. LOHR

CUVÉE SERIES

2013 J. LOHR CUVÉE ST. E PASO ROBLES

TECHNICAL NOTES

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

COMPOSITION (BLEND): Cabernet Franc 63%, Cabernet Sauvignon 25%, Merlot 8%, Malbec 4%

HARVEST DATE: October 12, 2013 for Cabernet Franc

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

HARVEST CHEMISTRIES: 27.7° Brix average, total acidity 0.53 g/100ml, pH 3.59

VINIFICATION:

YEAST: Lallemant ICV-D254 was pitched after 3 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: 12 days on skins

MALOLACTIC: 100% malolactic fermentation in French barrels

MATURATION: 18 months in 225 liter barrels

BARREL TYPE: French oak, 65% new

FORESTS: Center of France, very tight grain

COOPERS: Sylvain

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

BOTTLING CHEMISTRIES:

PH: 3.64

TOTAL ACIDITY: 0.59 g/100ml

ALCOHOL: 14.% by volume

RESIDUAL SUGAR: 0.09%, (dry)

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

CASES PRODUCED: 994 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. 2013 was the second in a string of three very favorable vintages, and may be remembered as the best since 2007 for Paso Robles. Winter rainfall was sparse -- 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 temperatures during veraison in late July and early August while the fruit was coloring up. A "Goldilocks fortnight" (not too hot, not too cold) resulted in exceptional phenolic development and some of the darkest colored wines we've ever made. Temperate weather through the harvest period allowed us to pick each block at ideal maturity without concern for rain or heat spikes.

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 2013 is dark in color with a deep red hue. Aromas of black currant, espresso bean and dark chocolate lead to ripe plum on the palate. Nervy 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 fruit chocolate finish.



J. LOHR
VINEYARDS & WINES

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