

J. LOHR

CUVÉE SERIES



2013 J. LOHR CUVÉE ST. E PASO ROBLES

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.



TECHNICAL NOTES

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

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

MATURATION: 18 months in 225 liter barrels

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

CASES PRODUCED: 994 six-bottle cases

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