

# J. LOHR

ESTATES



## 2013 J. LOHR ESTATES SEVEN OAKS CABERNET SAUVIGNON PASO ROBLES



### VINTAGE

Ever noticed how good things often come in threes? The 2013 vintage of Seven Oaks Cabernet Sauvignon sits right in the middle of three great years for Paso Robles Cabernet and may be remembered as the best vintage since the revered 1997. Pre-season rainfall was just over half of normal following the two wet and cool vintages of 2010 and 2011. Growth started early in Cabernet with budbreak just after St. Patrick's Day, and we saw a very warm month in April that pushed us into bloom early in May. The greatest differentiator of the vintage was that daytime high temperatures for the critical two-week period of veraison were 5 to 10 degrees cooler than normal. This allowed the berries to color up beautifully and led to some of the darkest wines we've seen in our cellar. Harvest was smooth sailing with most blocks being harvested the first three weeks of October. The 2013 vintage of Seven Oaks Cabernet Sauvignon was "made in the vineyard" and brought to its fullest potential by aging a full year in our barrel cellars prior to bottling.

### VINEYARDS

The predominant fruit for our J. Lohr Estates Seven Oaks Cabernet Sauvignon comes from estate vineyards located directly opposite our J. Lohr Paso Robles Wine Center. The Seven Oaks vineyard was originally planted on its own rootstock, utilizing some of the original plantings from indigenous Estrella clones. The soils in our Paso Robles vineyards vary from gravelly clay loam to limestone-based soils over a relatively small parcel of land, and various rootstock and clonal combinations have been used to maximize the expression of each individual site. The different soil types and planting combinations add to the palate of the Seven Oaks Cabernet.

### WINEMAKER'S COMMENTS

*The 2013 J. Lohr Seven Oaks Cabernet Sauvignon is showing exceptionally dark color with a bright hue at release. Intense fruit aromas of black cherry, plum and blueberry are accented by a barrel bouquet of hazelnut, dark chocolate and toasted pastry. Sturdy tannins strike the palate and finish with the high-toned fruit signature that typifies the Paso Robles appellation.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

Pair with charbroiled beef tenderloin, grilled portobello mushrooms, or your favorite bruschetta recipe.

### TECHNICAL NOTES

**APPELLATION:** Paso Robles AVA, San Luis Obispo County, CA

**COMPOSITION (BLEND):** 75% Cabernet Sauvignon, 7% Petite Sirah, 7% Merlot, 4% Petit Verdot, 3% Syrah, 1% Cabernet Franc, 3% other red varietals

**HARVEST DATES:** Peak harvest from October 1 through 20, 2013

**BRIX AT HARVEST:** 25.9° Brix

#### VINIFICATION:

**FERMENTATION:** Fermented in stainless steel tanks with peak temperatures reaching 92°F

**MALOLACTIC:** Malolactic fermentation completed in stainless steel tanks and oak barrels, using *Viniflora Oenos*

**MATURATION:** 12 months aging in 60 gallon oak barrels

**BARREL TYPE:** Primarily Missouri and Minnesota American oak with toasted heads

#### BOTTLING CHEMISTRIES:

**PH:** 3.73

**TOTAL ACIDITY:** .6 g/100ml

**ALCOHOL:** 13.9% by volume

**RESIDUAL SUGAR:** 0.2 g/100ml

**CELLARING:** Balanced upon release, with adequate structure to age up to five years.

### WINE LIST DESCRIPTION

Rich Paso Robles Cabernet with a lovely bouquet of hazelnut and toasted pastry.

**J. LOHR**  
VINEYARDS & WINES

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