

J. LOHR

VINEYARD SERIES

2014 J. LOHR CAROL'S VINEYARD CABERNET SAUVIGNON ST. HELENA NAPA VALLEY

TECHNICAL DATA

APPELLATION: St. Helena, Napa Valley, California

COMPOSITION (BLEND): 79% Cabernet Sauvignon, 21% Petit Verdot

HARVEST DATES: September 25th and 27th, 2014

HARVEST PROCESS: Hand-picked into half-ton bins and berry-sorted on Vaucher Beguet Mistral system

HARVEST CHEMISTRIES: 28.1° Brix, total acidity .052 g/100ml, pH 3.6

VINIFICATION:

YEAST: ICV D-254

FERMENTATION: 10 ton open-top tanks using délestage and punchdowns

TEMPERATURE: Peak to 92°F cap temperature

MACERATION: Early inoculation followed by an 12 day fermentation on skins

MALOLACTIC: 100% malolactic in barrels

MATURATION: 18 months in French oak barrels - 75% new

BARREL TYPE: 60 gallon Bordeaux export

FORESTS: Center of France

COOPERS: Saury, center of France, medium and medium-long toast

POST MATURATION: Bottle-aged 12 months prior to release

BOTTLING CHEMISTRIES:

PH: 3.6

TOTAL ACIDITY: .058 g/100ml

ALCOHOL: 14.8% by volume

RESIDUAL SUGAR: 0.06 g/100ml (dry)

CASES PRODUCED: 4,682 six-bottle cases

CELLARING: Highly structured at release, with a 10 year-plus aging aptitude.



\$3 per bottle is donated to the
National Breast Cancer Foundation

VINTAGE

The 2014 vintage was largely defined by the heavy rain events in April that filled the soil moisture profile, and were followed by one of the warmest vintages since 2004. Under our new irrigation regime of infrequent - but deep - waterings, we gave just three applications for the season. We saw a notable shift in wine quality from the sections of the vineyard with the heavy soils, to the point that those sections produced wine superior in quality to that of the weaker sections that had historically been the source of our best lots. We continue to adore the integration of the Petit Verdot in the blend for its luxurious texture and blue fruit aroma.

VINEYARD

Carol's Vineyard lies in northern St. Helena along the Napa River at Pratt Avenue. Comprised of 16.4 acres of Cabernet Sauvignon (Clone 337 on 3309 rootstock) and 4.3 acres of Petit Verdot (Clone 400 on 3309 rootstock), the well-drained, gravelly, sandy loam soil and Bordeaux-like climate of the Napa Valley is ideally suited to producing richly textured, luxury-quality fruit.

WINEMAKER'S COMMENTS

The 2014 vintage of J. Lohr Carol's Vineyard Cabernet Sauvignon expresses this classic valley floor site in an approachable way. Savory fruit elements wrapped in a barrel signature of hazelnut and cocoa powder. Firm and angular in structure with red and blue fruits on the finish.

—Steve Peck, red winemaker

FOOD PAIRINGS

Excellent with grilled entrecôte and shallots, or a roasted pork loin with porcini mushrooms and fennel.



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VINEYARDS & WINES

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