



J. LOHR

CUVÉE SERIES

2014 J. LOHR CUVÉE POM PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION: Merlot 82%, Malbec 18%

HARVEST DATES: October 4, 2014 for the Merlot

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

HARVEST CHEMISTRIES: 26.3° Brix average, total acidity 0.52 g/100ml, pH 3.73

VINIFICATION:

YEAST: Maurivin Platinum was pitched after a 3-day cold soak

FERMENTATION: Sorted fruit was fermented in 10-ton open-top fermenters

TEMPERATURE: Peak temperature of 90°F was achieved at mid-fermentation

MACERATION: Free run and the light press fraction were combined after a brief 6 days of skin contact

MALOLACTIC: 100% malolactic fermentation in new French barrels

MATURATION: 18 months in 225 liter Bordeaux barrels

BARREL TYPE: French oak, 60% new

FORESTS: Center of France

COOPERS: Marcel Cadet, Sylvain and Demptos

BOTTLE AGING: Bottled in May 2016 and released after 18 months bottle age.

BOTTLING CHEMISTRIES:

PH: 3.68

TOTAL ACIDITY: 0.56 g/100ml

ALCOHOL: 14.9% by volume

RES. SUGAR: 0.05%, (dry)

CELLARING: Vibrant upon release. Ideal consumption at 7-10 years of bottle age.

CASES PRODUCED: 878 six-bottle cases

VINTAGE

The third in a trio of strong vintages for Paso Robles, the wines of 2014 are showing dense and aromatically expressive, and are reminiscent of 2004. With less than half of the usual winter rainfall in the ground, spring growth rocketed as degree days racked up at a faster pace than we've seen in a decade. Cropload was reduced to one cluster per shoot for Cuvée POM at the end of July, just prior to veraison, where we saw elevated temperatures push tannin levels upward. Continued warm weather led to the earliest picking dates on record for our vineyards. Achieving sugar ripeness was never in question during this warm vintage, but we certainly benefited from the J. Lohr "early water deficit" farming practices that hasten seed ripeness and assure complete phenolic maturity, even in an early vintage.

CUVÉE POM

The inspiration for J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol on the Right Bank of the Dordogne in Bordeaux. These legendary wines are traditionally composed of Merlot and Cabernet Franc, with sparse additions of Cabernet Sauvignon, Malbec and Petit Verdot. Winemaking is 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

The 2014 J. Lohr Cuvée POM offers varietal aromas of black plum and blueberry, with a barrel bouquet of dark chocolate. Bright fruit notes on the palate speak to the contribution of Malbec in the blend. Chalky and structured for lengthy cellar aging.

—Steve Peck, red winemaker

FOOD PAIRINGS

Great with Spanish paella or a grilled ribeye with shallots.

WINE LIST DESCRIPTION

Cuvée of Merlot and Malbec with big structure.

J. LOHR
VINEYARDS & WINES

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