



# J. LOHR

CUVÉE SERIES

## 2014 J. LOHR CUVÉE ST. E PASO ROBLES



### TECHNICAL NOTES

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

**COMPOSITION (BLEND):** Cabernet Franc 59%, Cabernet Sauvignon 33%, Malbec 7%, Petit Verdot 1%

**HARVEST DATES:** October 10th, 2014 for Cabernet Franc

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

**HARVEST CHEMISTRIES:** 29.1° Brix average, total acidity 0.58 g/100ml, pH 3.75

#### VINIFICATION:

**YEAST:** Maurivin Platinum was pitched after a 2-day soak

**FERMENTATION:** Sorted fruit was fermented in a 10-ton open-top fermenter

**TEMPERATURE:** Peak temperature of 90°F was achieved early in fermentation

**MACERATION:** 8 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 2016 and released after 18 months bottle age

#### BOTTLING CHEMISTRIES:

**PH:** 3.61

**TOTAL ACIDITY:** 0.61 g/100ml

**ALCOHOL:** 14.7% by volume

**RESIDUAL SUGAR:** 0.05% (dry)

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

**CASES PRODUCED:** 898 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. 2014 was the third in a trio of strong vintages for Paso Robles. The wines are 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. A somewhat warm veraison period at the end of July pushed tannin levels upward, and led to the earliest picking dates on record for Cuvée St. E. 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 achieve early phenolic maturity.

### CUVÉE ST. E

The inspiration for our J. Lohr Cuvée St. E comes from the Grand Cru wines of St. Émilion from the Right Bank of Bordeaux. These memorable wines are composed primarily from Cabernet Franc and Merlot, with rare 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. The 2014 is dark in color with a bright garnet hue. Aromas of red currant, hibiscus, espresso bean and dark chocolate lead to ripe plum on the palate. Tightly wound tannins are typical in Cabernet Franc and present the greatest reward after a few years of bottle age.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

A perfect pairing for filet mignon with a shallot cream sauce or Osso Bucco (braised veal shanks) over a bed of polenta.

### WINE LIST DESCRIPTION

Savory Cabernet Franc-based blend with big structure.

**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](http://JLOHR.COM)