

# J. LOHR

VINEYARD SERIES

## 2014 J. LOHR HILLTOP CABERNET SAUVIGNON PASO ROBLES

### TECHNICAL DATA

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

**COMPOSITION (BLEND):** 90% Cabernet Sauvignon, 6% Petit Verdot, 4% Cabernet Franc

**HARVEST DATES:** *September 30th to October 18th, 2014*

**HARVEST PROCESS:** *Select-picked and sorted*

**HARVEST CHEMISTRIES:** *Brix 26.6°, total acidity .52 g/100ml, pH 3.62*

#### VINIFICATION:

**YEAST:** *Lalvin ICV-D254 yeast was isolated by Dominique Delteil of the ICV from a Rhone Valley Syrah fermentation and is known for developing ripe fruit flavors and a big mid-palate mouthfeel with intense fruit concentration.*

**FERMENTATION:** *Primary fermentation in open-top and conventional stainless steel tanks*

**TEMPERATURE:** *Peak fermentation at 92°F*

**MACERATION:** *Less than 6 days on skins for most lots*

**MALOLACTIC:** *Malolactic complete with Viniflora Oenos*

**MATURATION:** *18 months in 225 liter barrels*

**BARREL TYPE:** *French oak, thick stave, very tight grain, 60% new*

**COOPERS:** *Demptos, Sylvain, St. Martin and Nadalié*

**POST MATURATION:** *Bottled May 2016*

#### BOTTLING CHEMISTRIES:

**PH:** 3.6

**TOTAL ACIDITY:** 0.60 g/100ml

**ALCOHOL:** 14.8% by volume

**RESIDUAL SUGAR:** 0.06 g/100ml, dry

**CASES PRODUCED:** 33,144 six-bottle cases

**CELLARING:** *Rich in fruit upon release, with structure to age comfortably for 7 to 10 years.*

### 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 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 most of our vineyard blocks. Achieving sugar ripeness was never in question in this warm vintage, but we certainly benefitted from the J. Lohr "early water deficit" farming practices that hasten seed ripeness and achieve early phenolic maturity. 2014 Hilltop Cabernet Sauvignon is showing brambly fruit aromas, a dense texture and bright acidity on the finish.

### VINEYARDS

Hilltop Cabernet Sauvignon is grown on a handful of select vineyard sites in the Paso Robles AVA. Blessed with long summer days of intense sunshine, our near 100°F daytime temperatures are followed with chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune irrigation, producing the darkest fruit with resolved tannins year after year.

### WINEMAKER'S COMMENTS

*The 2014 J. Lohr Hilltop is a great example of our house style of "dense but soft" Cabernet Sauvignon. Blackberry and currant varietal aromas are supported by a touch of hazelnut and cocoa powder from the French oak barrel signature. Bright, brambly acidity on the mid-palate is followed by intense and vibrant red fruit on the finish.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

Delicious with rosemary-seasoned ribeye served with garlic roasted potatoes with parsnips and fennel.

### WINE LIST DESCRIPTION

Brambly fruit aromas, a dense texture and intense, vibrant red fruit on the finish.



**J. LOHR**  
VINEYARDS & WINES

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