



J. LOHR

CUVÉE SERIES

2015 J. LOHR CUVÉE PAU PASO ROBLES

TECHNICAL NOTES

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

COMPOSITION (BLEND): 72% Cabernet Sauvignon, 13% Petit Verdot, 13% Merlot, 2% Malbec

HARVEST DATE: October 27, 2015 for the Cabernet Sauvignon

HARVEST PROCESS: Hand-harvested to half-ton bins, destemmed and classified on the Pellenc Selectiv system, 10% Saignée

HARVEST CHEMISTRIES: Brix 27.1° average, total acidity 0.63 g/100ml, pH 3.68

VINIFICATION:

YEAST: Maurivin PDM

FERMENTATION: Fermented in a 10-ton open-top fermenter

TEMPERATURE: Peak fermentation temperature of 88°F was achieved

MACERATION: Must was heated prior to yeast inoculation, with pressing 9 days later

MALOLACTIC: 100% malolactic fermentation in new barrels with Viniflora Oenos

MATURATION: 18 months in oak barrels

BARREL TYPE: Bordeaux Export, 60% new

FORESTS: Center of France

COOPERS: Marcel Cadet, Saury

BOTTLE AGING: Bottled July 2017 and released after 18 months bottle age

BOTTLING CHEMISTRIES:

PH: 3.69

TOTAL ACIDITY: 0.60 g/100ml

ALCOHOL: 14.7% by volume

RESIDUAL SUGAR: 0.09 g/100ml, dry

CELLARING: Fruit driven at release, with a structure that should show best from 2022 to 2027.

CASES PRODUCED: 656 six-bottle cases

VINTAGE

Paso Robles saw a fourth consecutive year of below normal rainfall in 2015. The dry conditions experienced locally mirrored the extreme climatic trends witnessed across the entire state of California. Budbreak was early, as is typical in dry years, with vines coming out of dormancy in mid-March. Good growing conditions in April brought rapid shoot growth, and were followed by an unusually cold period during the early May bloom that reduced crop yield by roughly 40% due to shatter. This lighter crop hung on the vine until the last week of October to achieve the complete and uniform ripening required to make this resplendent edition of J. Lohr Cuvée PAU.

CUVÉE PAU

The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux which are composed primarily from Cabernet Sauvignon and Merlot, with occasional accents from Cabernet Franc, 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 2015 J. Lohr Cuvée PAU shows savory cassis, black fruits and earthy forest notes on the nose with a classic oily palate of plum, anise and graphite. Open and decant an hour before serving for full expression.

—Steve Peck, director of winemaking

FOOD PAIRINGS

Delicious with grilled rosemary lamb chops, garlic mashed potatoes and roasted beets.

WINE LIST DESCRIPTION

A polished Bordeaux-style blend with rich black fruit and cassis notes.



J. LOHR
VINEYARDS & WINES

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