

# J. LOHR

CUVÉE SERIES



## 2015 J. LOHR CUVÉE PAU PASO ROBLES

### 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.



### TECHNICAL NOTES

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

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

**MATURATION:** 18 months in oak barrels

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

**CASES PRODUCED:** 656 six-bottle cases

**J. LOHR**  
VINEYARDS & WINES

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