



## 2015 J. LOHR CUVÉE ST. E PASO ROBLES

## WINEMAKER'S COMMENTS

The 2015 J. Lohr Cuvée St. E captures the ripe but savory side of the Bordeaux varieties. This wine is dark in color with a bright garnet hue. Aromas of red currant, coffee bean and dark chocolate lead to a palate of ripe plum and cassis. Tightly wound tannins are typical in Cabernet Franc and present the greatest reward after a few years of bottle age.

-Steve Peck, director of winemaking

## **FOOD PAIRINGS**

*TECHNICAL NOTES* 

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

A savory Cabernet Franc-based blend with resplendent texture.

- APPELLATION: Paso Robles AVA, San Luis Obispo County, California
  - **COMPOSITION (BLEND):** 80% Cabernet Franc, 20% Cabernet Sauvignon
  - **MATURATION:** 18 months in 225 liter barrels
  - **CELLARING:** Structure to improve through 2022 to 2027.
- **CASES PRODUCED:** 836 six-bottle cases



ÉE SERIE

ST.

E

OHR

PASO ROBLES RED WINE

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