



J. LOHR

CUVÉE SERIES

2016 J. LOHR CUVÉE ST. E PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION (BLEND): 53% Cabernet Franc, 41% Cabernet Sauvignon, 3% Merlot, 2% Malbec, 1% Petit Verdot

HARVEST DATES: October 12, 2016 for Cabernet Franc

HARVEST PROCESS: Hand-picked to half-ton bins, destemmed and classified on Pellenc Selectiv system, 30% saignée

HARVEST CHEMISTRIES: 28.3° Brix average, total acidity 0.58 g/100ml, pH 3.61

VINIFICATION:

YEAST: Lallemande 43 was pitched after a 2-day soak

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

TEMPERATURE: Peak temperature of 88°F was achieved early in fermentation

MACERATION: Just 6 days on skins to perfect tannin balance

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: DJ and Sylvain

BOTTLE AGING: Bottled in May 2018 and released after 20 months bottle age

BOTTLING CHEMISTRIES:

PH: 3.63

TOTAL ACIDITY: 0.55 g/100ml

ALCOHOL: 14.9% by volume

RESIDUAL SUGAR: 0.07 g/100ml, (dry)

CELLARING: Structure to improve through 2022 to 2028.

CASES PRODUCED: 1,154 six-bottle cases

VINTAGE

Early seasonal rains fell, though short of average, but the timing was ideal for vine health and wine quality in 2016. Every phenological marker, from budbreak in spring to bloom and veraison in the summer, occurred 1 to 2 weeks earlier than normal. The Cabernet Franc on the Home Ranch pushed from dormancy on the 18th of March during a period of 75 degree weather, following heavy rains that fell earlier in the month. Vine canopy growth propelled through the spring, buoyed by additional light rains in April and an ideal bloom period in early May. Tannin structure for 2016 was amplified by a warm veraison period beginning the third week of July. Good ripening weather brought all of our Bordeaux varieties in early, with this Cabernet Franc being harvested just 12 days into October, showing deep color along with the ripe, savory flavors and fine tannins this wine is known for.

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

The 2016 J. Lohr Cuvée St. E captures the ripe but savory side of the Bordeaux varieties. Dark in color with a bright garnet hue, the aromas of red currant, roasted coffee, and dark chocolate lead to a palate of ripe plum and dried herbs. Tightly wound tannins are treasured in Cabernet Franc and present the greatest reward after a few years of bottle age.

—Steve Peck, director of winemaking

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

A savory Cabernet Franc blend with aromas of dark chocolate and a fine tannin texture.

J. LOHR
VINEYARDS & WINES

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