

“ The 2017 Carol's Vineyard Cabernet Sauvignon opens with vibrant aromas of black cherry, cassis, and plum, with notes of black tea and baking spice. The palate is rewarding with plush textures, anise, and red cherry on the finish. ”

- Brenden Wood
RED WINEMAKER



2017 J. LOHR CAROL'S VINEYARD CABERNET SAUVIGNON St. Helena, Napa Valley

J. LOHR VINEYARD SERIES

VINEYARDS

Carol's Vineyard lies in northern St. Helena along the Napa River. Comprised of 27 acres of Cabernet Sauvignon (Clone 337 on 3309 rootstock) and 4.3 acres of Petit Verdot (Clone 400 on 3309 rootstock), the well-drained, gravelly, sandy loam soils and Bordeaux-like climate of the Napa Valley are ideally suited to producing richly textured, luxury-quality fruit.

VINTAGE

2017 welcomed abundant winter rainfall prior to the growing season that recharged reservoirs and groundwater in the Napa Valley. Budbreak was slightly later than normal following the wet winter, with Cabernet emerging from dormancy the first week of April. The spring temperatures were cool and mild, causing an extended bloom period, followed by summer heat spikes that continued through the end of August. Cool temperatures arrived in September, allowing extra hangtime before an early October harvest.

HARVEST

DATES
October 3-4, 2017

PROCESS
Hand-picked and sorted

CHEMISTRIES
Brix 27.2°
TA 0.42 g/100ml
pH 3.71

COMPOSITION

87% Cabernet Sauvignon
13% Petit Verdot

VINIFICATION

YEAST
Zymaflore FX10 isolate
from Laffort, France

FERMENTATION
10 ton open-top tanks,
using délestage and punch-
downs

TEMPERATURE
Peak 95°F reduced to 85°F
to complete fermentation

MACERATION
18 days on skins

MALOLACTIC
100% malolactic in barrels

MATURATION

TIME IN BARREL
17 months in French oak
barrels - 60% new

BARREL TYPE
60-gallon Bordeaux export

COOPERS
Saury - Center of France,
medium and medium-long
toast

BOTTLING

ACIDITY
pH 3.58
TA 0.60 g/100ml

ALCOHOL
14.9% by volume

RESIDUAL SUGAR
0.23% (dry)

PRODUCTION
2,054 six-bottle cases

CELLARING

Enjoyable now but can
easily age 10 years or
more.

FOOD PAIRINGS

Roasted pork tenderloin
with celery root purée.

WINE LIST DESCRIPTION

Vibrant black cherry,
plum, and baking spice.

