



# J. LOHR

CUVÉE SERIES

## 2017 J. LOHR CUVÉE ST. E PASO ROBLES



### TECHNICAL NOTES

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

**COMPOSITION (BLEND):** Cabernet Franc 63%, Cabernet Sauvignon 30%, Merlot 6%, Malbec 1%

**HARVEST DATES:** October 20, 2017 for Cabernet Franc

**HARVEST PROCESS:** Hand-picked to half-ton bins, destemmed and classified on Pellenc Selectiv system, 22% saignée

**HARVEST CHEMISTRIES:** 28.3° Brix average, total acidity 0.56 g/100ml, pH 3.73

**VINIFICATION:**

**YEAST:** Laffort FX10 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 7 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, 64% new

**FORESTS:** Center of France, very tight grain

**COOPERS:** Dargaud et Jaegle and Tonnellerie Sylvain

**BOTTLE AGING:** Bottled in May 2019 and released after 24 months bottle age

**BOTTLING CHEMISTRIES:**

**PH:** 3.63

**TOTAL ACIDITY:** 0.62 g/100ml

**ALCOHOL:** 14.9% by volume

**RESIDUAL SUGAR:** 0.06 g/100ml, (dry)

**CELLARING:** Structure to improve through 2030

**CASES PRODUCED:** 658 cases

### VINTAGE

Generous rains fell prior to the 2017 vintage, ending an unprecedented 5-year drought throughout California. Budbreak occurred on March 28th in our Cabernet Franc block on the Home Ranch in the Estrella District of Paso Robles. Crop set was strong, with shoot thinning and a green drop at veraison bringing the yield down to 3.6 tons per acre to achieve the best quality. An unusual heat event in early September brought temperatures as high as 115° F. along the California coast. Thankfully, our Cabernet Franc was more than six weeks away from harvest and came through the heat spike unharmed. In this vintage we saw the highest level of tannin structure and flavor ripeness since the string of great vintages from '12 to '14.

### 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, often with touches of Cabernet Sauvignon, Malbec and Petit Verdot. We are given the freedom to emulate these great Bordeaux wines as seen through the prism of our world-class Paso Robles fruit.

### WINEMAKER'S COMMENTS

*J. Lohr Cuvée St. E captures the savory side of its Bordeaux varieties. The 2017 is dark in color with aromas of red currant, roasted coffee, and dark chocolate. The palate has a comfortable grip which persists with notes of green coffee bean, dried herbs, and plum. The tightly wound tannins of Cabernet Franc will present their greatest reward after a few years of bottle age.*

—Brenden Wood, red winemaker and 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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