

2017 J. LOHR ESTATES

SEVEN OAKS

CABERNET SAUVIGNON

“The 2017 J. Lohr Estates Seven Oaks Cabernet Sauvignon is dark and dense in color to the rim of the glass. Layered aromas of black cherry, currant and blueberry are accented by an authentic barrel-aged bouquet of dark chocolate, cocoa powder, and roasted coffee. The palate peaks with high-toned red berry fruit, and follows with bright acidity and a full structure that is both dense and soft at once.”

—Steve Peck, director of winemaking



VINTAGE

2017 will be remembered as a restorative vintage for our Paso Robles vineyards. It signaled the return of generous rainfall following an unprecedented 5-year period of drought conditions throughout California. Budbreak occurred in the normal time period, with most vines waking from dormancy by the first week of April followed by bloom in mid-May. Crop set was average at best, with overall yields of 4.1 tons per acre for the season. Early September brought an extreme heat wave, with temperatures as high as 115 degrees along the California coast from Los Angeles to north of San Francisco. Thankfully, our Cabernet crop was unharmed as it was still a month from harvest. Picking began in earnest during the first week of October, delivering a higher level of sugar and flavor ripeness since the great string of vintages from '12 to '14. I love seeing the corks go into the bottle on what will mark one of the great vintages of J. Lohr Seven Oaks Cabernet Sauvignon from Paso Robles!

VINEYARDS

The predominant source for our J. Lohr Estates Seven Oaks Cabernet Sauvignon is our estate vineyards located directly opposite our J. Lohr Paso Robles Wine Center and at two newer sites just to the north at the J. Lohr Sinclair and J. Lohr Jones Ranches. The Seven Oaks vineyard was initially planted on its own rootstock, utilizing some of the original plantings from indigenous Estrella clones widely planted in Paso Robles. The soils in our vineyards vary from gravelly clay loam to limestone-based soils over a relatively small parcel of land, and various rootstock and clonal combinations have been used to maximize the expression of each individual site. The different soil types and planting combinations add to the palate of Seven Oaks Cabernet Sauvignon.

COMPOSITION BLEND

82% Cabernet Sauvignon 4% Petit Verdot
8% Petite Sirah 1% Syrah
5% Merlot

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

CELLARING

Balanced and fruit forward upon release, with adequate structure to age five years or longer.

HARVEST DATES

Peak Cabernet harvest was from October 1 - 20, 2017

BRIX AT HARVEST

Brix 26.0° average, total acidity 0.44 g/100ml, pH 3.74

VINIFICATION

Fermentation: Fermented in stainless steel tanks, with peak temperatures reaching 95°F

Malolactic: Malolactic fermentation, using Viniflora Oenos, was completed in 20% new American oak barrels, with the balance in stainless steel

Maturation: 12 months aging in 60-gallon American oak barrels, 22% new

Barrel type: Predominantly Missouri and Minnesota oak with toasted heads

BOTTLING CHEMISTRIES

pH: 3.71

Total Acidity: 0.61 g/100ml

Alcohol: 14.4% by volume

Residual Sugar: 0.15 g/100ml

WINE LIST DESCRIPTION

The classic among Paso Robles Cabernet Sauvignons. Intense black cherry, currant and cocoa powder.

HOW DID SEVEN OAKS GET ITS NAME?

Our blocks 2 and 4 of Cabernet Sauvignon that were some of the original sources for this iconic wine 30 years ago featured views of a stand of seven majestic oak trees, which still thrive today.