Cabernet Sauvignon is effusive with fresh varietal aromas of black cherry and hints of toasted pastry and baking spice on the nose.

Dense and soft on the palate.

Elegant layers of black and red currants leave a bright finish.

- Brenden Wood

2018 J. LOHR HILLTOP CABERNET SAUVIGNON

Paso Robles

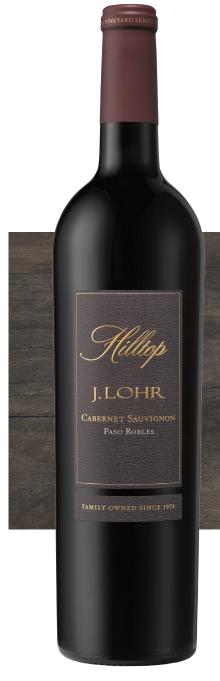
J. LOHR VINEYARD SERIES

VINTAGE

Thanks to a "Miracle March," the 2018 growing season will be remembered as the fourth in a string of normal rainfall years in Paso Robles. Over 70% of the season's rainfall was accumulated in a 3-week period, which kicked off a vintage of exceptional quality and yield. A nice stretch of warm weather in May assured a good bloom and fruit set on the developing clusters. This was followed by an unprecedented 46-day heat spell beginning in early July. The result was an extended growing season, as vines slowed photosynthesis as a defense against the high temperatures.

VINEYARDS

The 2018 Hilltop Cabernet Sauvignon is primarily sourced from the relatively cool El Pomar District sub-AVA in Paso Robles, where the J. Lohr Shotwell Vineyard is located. A lesser amount is from the J. Lohr Beck Vineyard, located at a 1,700 foot elevation in the Creston District. The blend also utilizes a collection of other small sites in the Paso Robles AVA. Blessed with long summer days of intense sunshine, our near 100°F daytime temperatures are followed by chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune irrigation, resulting in the darkest possible fruit with resolved tannins year after year.



VINIFICATION MATURATION **HARVEST** BOTTLING TIME IN BARREL ACIDITY DATES October 20-27, 2018 Uvaferm 43 was the yeast 18 months in 225 liter pH 3.67 of choice for the higher cooperage TA 0.58 g/100ml **PROCESS** Brix fruit Select machine picked and BARREL TYPE ALCOHOL FERMENTATION sorted French oak, thick stave, 15.1 % by volume Primary fermentation in very tight grain, 70% new CHEMISTRIES BOTTLED open-top and conventional Brix 27.8° COOPERS May 2020 stainless steel tanks Total Acidity 0.48 g/100ml Sylvain, St. Martin, Marcel PRODUCTION TEMPERATURE pH 3.66 Cadet, Demptos, Nadalié 48,750 six-bottle cases Peak fermentation at 91°F COMPOSITION MACERATION Six days on skins for most 93% Cabernet Sauvignon 5% Petit Verdot 2% Malbec MALOLACTIC Malolactic complete with Viniflora Oenos

CELLARING

Bright fruit upon release, with the structure to age comfortably for 8 to 12 years.

WINE LIST DESCRIPTION

Dense and soft with elegant layers of black cherry, currants, and toasted pastry.

FOOD PAIRINGS

Delicious with rosemary-seasoned ribeye and garlic roasted potatoes with parsnips and fennel.



