

“The 2018 J. Lohr Hilltop 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

RED WINEMAKER

# 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.



### HARVEST

**DATES**  
October 20-27, 2018

**PROCESS**  
Select machine picked and sorted

**CHEMISTRIES**  
Brix 27.8°  
Total Acidity 0.48 g/100ml  
pH 3.66

### COMPOSITION

93% Cabernet Sauvignon  
5% Petit Verdot  
2% Malbec

### VINIFICATION

**YEAST**  
Uvaferm 43 was the yeast of choice for the higher Brix fruit

**FERMENTATION**  
Primary fermentation in open-top and conventional stainless steel tanks

**TEMPERATURE**  
Peak fermentation at 91°F

### MACERATION

Six days on skins for most lots

### MALOLACTIC

Malolactic complete with Viniflora Oenos

### MATURATION

**TIME IN BARREL**  
18 months in 225 liter cooperage

**BARREL TYPE**  
French oak, thick stave, very tight grain, 70% new

**COOPERS**  
Sylvain, St. Martin, Marcel Cadet, Demptos, Nadalié

### BOTTLING

**ACIDITY**  
pH 3.67  
TA 0.58 g/100ml

**ALCOHOL**  
15.1 % by volume

**BOTTLED**  
May 2020

**PRODUCTION**  
48,750 six-bottle cases

### 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.

