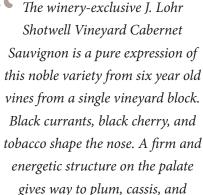
The winery-exclusive J. Lohr Shotwell Vineyard Cabernet Black currants, black cherry, and energetic structure on the palate gives way to plum, cassis, and anise.

## - Brenden Wood



# 2018 J. LOHR SHOTWELL VINEYARD CABERNET SAUVIGNON

Paso Robles

J. LOHR VINEYARD SERIES

#### VINEYARD

Shotwell Vineyard is located in the El Pomar District of Paso Robles. The climate here is a moderate Region II on the Winkler heat-accumulation scale, which characterizes it as a quite cool location for growing the late-ripening Cabernet Sauvignon variety. This tightly spaced, cane-pruned vineyard is laid out with 8 foot by 4 foot vine spacing on calcareous Linne-Calodo soil. The undulating hills at this location required that the row direction follow the slope of each block.

#### VINTAGE

2018 was one of those "Miracle-March" vintages where, just as we had resigned ourselves to another year of drought in Paso Robles, Mother Nature provided a series of storms that brought the majority of the seasonal rainfall within a short few weeks. This timing coincided with the end of winter dormancy and the onset of rapid springtime growth - generating healthy vine canopies at our Shotwell Vineyard. A moderate vintage in terms of overall heat accumulation, we selected block 8, Clone 47 Cabernet grafted to 5BB rootstock for this bottling, due to its true-to-type varietal expression and energetic palate.



HARVEST	VINIFICATION	MATURATION	BOTTLING
DATES October 24, 2018	YEAST Uvaferm 43	TIME IN BARREL 19 months	ACIDITY pH 3.59
PROCESS  Pellenc Selectiv with berry  sorting	FERMENTATION 10% saignée, followed by a closed-top fermentation	BARREL TYPE 60-gallon French Oak barrels, 33% new	TA 0.60 g/100ml ALCOHOL 15.3% by volume
CHEMISTRIES Brix 27.8° Brix TA 0.30 g/100ml pH 3.63	TEMPERATURE 92°F until 15° Brix and then reduced to 85°F MACERATION	COOPERS La Tonnellerie Vallaurine for the new barrels	PRODUCTION 234 cases
COMPOSITION 100% Cabernet Sauvignon	5 days on skins MALOLACTIC 100% with Viniflora CH-16	In the second se	

#### CELLARING

With proper cellaring, will age gracefully for 8 to 12 years from vintage date.

### FOOD PAIRINGS

Pairs well with hanger steak seasoned with green peppercorn sauce, served with roasted cauliflower.





