

“Abundant with color, this 2018 Shotwell Vineyard Malbec offers aromas of milk chocolate, cherry, and violet. The texture is super-soft, with plum, raspberry, hibiscus, and a touch of cracked pepper on the palate.”

- Brenden Wood

RED WINEMAKER

2018 J. LOHR SHOTWELL VINEYARD MALBEC Paso Robles

J. LOHR VINEYARD SERIES

VINEYARDS

The J. Lohr Shotwell Vineyard is located in the El Pomar District of the Paso Robles AVA. The climate here is a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a quite cool location for late-ripening red varieties. This tightly spaced cordon-trained, spur-pruned planting of Malbec clone 596 is laid out with an 8' by 4' vine spacing. Planted in 2015 on a north-facing slope of calcareous Linne-Calodo soil, the steep slope at this location required the row direction for planting to follow the grade of the hillside - in order for our tractors to navigate the steep terrain.

VINTAGE

Thanks to a “Miracle March,” the 2018 Paso Robles growing season reached normal rainfall levels with over 70% of the season’s precipitation accumulated in a 3-week period. This kicked off a vintage of exceptional quality and yield. A stretch of warm weather in May assured a good fruit set in the vineyard. The fruit was picked in the early morning hours on the last day of October, displaying an exuberant flavor profile. This winery-exclusive Shotwell Vineyard Malbec showcases the elegance of this classic Bordeaux variety.



HARVEST

DATES
October 31, 2018

PROCESS
Hand-picked

CHEMISTRIES
Brix 28.2°
TA 0.46 g/100ml
pH 3.55

COMPOSITION

97% Malbec, 2% Merlot,
1% Cabernet Sauvignon

VINIFICATION

YEAST
Laffort FX-10

FERMENTATION
Open-top tank
fermentation, twice-daily
punchdowns

TEMPERATURE
A slow, moderate 85°F to
preserve fruit aromas

MACERATION

7 days on skins

MALOLACTIC

100% in neutral oak barrels

MATURATION

TIME IN BARREL
18 months

BARREL TYPE
60-gallon French Oak
barrels, 10% new

COOPERS
Nadalié Elite thin stave,
medium-plus toast

BOTTLING

ACIDITY
pH 3.64
TA 0.56 g/100ml

ALCOHOL
15.5% by volume

PRODUCTION
237 cases

CELLARING

Best fruit within 5 years
of vintage date; will hold
for 10 years.

FOOD PAIRINGS

Enjoy this exuberant
wine with a seafood
paella or an Argentine-
style beef asado.

