



J. LOHR

CUVÉE SERIES

2019 J. LOHR CUVÉE ST. E PASO ROBLES



TECHNICAL NOTES

APPELLATION: Paso Robles AVA, San Luis Obispo County, California

COMPOSITION (BLEND): Cabernet Franc 66%, Cabernet Sauvignon 28%, Merlot 6%

HARVEST DATES: October 24th, 2019 for Cabernet Franc

HARVEST PROCESS: Hand-picked to half-ton bins, destemmed and sorted on Pellenc Selectiv system.

HARVEST CHEMISTRIES: 29.4° Brix, total acidity 0.50 g/100ml, pH 3.59

VINIFICATION:

YEAST: Lallemend ICV-D254

FERMENTATION: Fruit was sorted then 15% saignée with fermentation in a 10-ton open-top fermenter

TEMPERATURE: Peak temperature of 85°F was achieved early in fermentation

MACERATION: Just 6 days on skins to perfect tannin balance

MALOLACTIC: 100% malolactic fermentation in French barrels

MATURATION: 22 months in 225-liter barrels

COOPERS: Darguad et Jaegle, Sylvain

BOTTLE AGING: Bottled November 2021 and released after 16 months bottle age

BOTTLING CHEMISTRIES:

PH: 3.55

TOTAL ACIDITY: 0.67 g/100ml

ALCOHOL: 14.9% by volume

RESIDUAL SUGAR: 0.06 g/100ml (dry)

CELLARING: Structure to improve through 2032

CASES PRODUCED: 255 cases

VINTAGE

Rainfall was higher than normal in 2019 with 13 inches falling in a typical seasonal pattern from November to March; an additional inch fell after budbreak, helping to fill out canopy growth prior to the onset of summer weather. We normally see slightly later budbreak in wet years, as was the case in 2019. This delays the phenological stages for the entire vintage, including bloom, veraison and harvest. This worked to our advantage that year; our late-ripening Cabernet Franc vines were able to mature well into the last weeks of October under ideal temperate growing conditions. Cabernet Franc grown on Block 60 of our J. Lohr Home Ranch was farmed by expert vineyard manager John Pierini with the Cuvée St. E program solely in mind. This block consistently provides fruit of deep color, polished tannins, and complex savory elements; clusters were hand-picked on October 24th, 2019 and sorted using our Pellenc Selectiv system.

CUVÉE ST. E

The inspiration for our J. Lohr Cuvée St. E comes from the Grand Cru wines of St. Émilion from the Right Bank of Bordeaux. These memorable wines are composed primarily from Cabernet Franc and Merlot, with accenting touches of the other Bordeaux red varieties. We are given the freedom to emulate these great wines without the restrictions of varietal percentages, instead keenly focusing on the texture and complexity of the blend that nature delivers with each vintage.

WINEMAKERS' COMMENTS

J. Lohr Cuvée St. E captures the savory side of the Bordeaux varieties. Sophisticated blueberry and raspberry compote aromas mingle with wild sage, cacao nib, and espresso. On the palate, fresh plum and black cherry flavors wrap around a dusty tannin core leaving a long, pleasing finish.

— Winemakers Brenden Wood and Steve Peck

FOOD PAIRINGS

A perfect pairing for filet mignon with a shallot-cream sauce or Osso Bucco (braised veal shanks) over a bed of polenta.

WINE LIST DESCRIPTION

A savory, luxury-class Cabernet Franc blend with aromas of dark chocolate and a fine tannin texture.

J. LOHR
VINEYARDS & WINES

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