

2019 J. LOHR ESTATES

# SEVEN OAKS

## CABERNET SAUVIGNON

“The 2019 J. Lohr Estates Seven Oaks Cabernet Sauvignon is dense and dark at the core, with a brilliant garnet hue around the rim. Ripe fruit aromas of black cherry and currant are accented by notes of toasted pastry, hazelnut, and vanilla from our barrel aging program. Big, juicy red-fruit flavors infuse the palate while softly textured tannins lead to a long finish.”

—Brenden Wood, red winemaker & Steve Peck, director of winemaking



### VINTAGE

Rainfall totals were higher than average in 2019. We normally see slightly later budbreak in wet years, which delays the bloom, veraison, and harvest stages for the entire vintages. This worked to our advantage in 2019. With adequate canopy and moisture to endure early summer heat spikes, our Cabernet Sauvignon was able to ripen well into the last weeks of October. This led to extraordinary fruit intensity and depth of color. Our proprietary fermentation methods extracted the full flavor of Cabernet with abundant pigment while twelve months of barrel aging contributed complexity and lovely pastry and baking spice aromas and flavors.

### VINEYARDS

The predominant sources for our J. Lohr Estates Seven Oaks Cabernet Sauvignon is our vineyard located directly opposite our J. Lohr Paso Robles Wine Center and two newer sites just to the north: the J. Lohr Sinclair and J. Lohr Jones Ranches. The soils in our vineyards vary from gravelly clay loam to limestone-based soils; various rootstock and clonal combinations have been used to maximize the expression of each individual site. The different soil types and planting combinations contribute to the layered complexity of our Seven Oaks Cabernet Sauvignon.

### COMPOSITION

**82%** Cabernet Sauvignon    **3%** Merlot  
**9%** Petite Sirah            **1%** Cabernet Franc  
**4%** Petit Verdot            **1%** Syrah

### ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

### CELLARING

Balanced and fruit forward upon release, with adequate structure to age seven years or longer.

### HARVEST DATES

October 7 through November 1, 2019

### BRIX AT HARVEST

Brix 26.8° average

### VINIFICATION

**Fermentation:** Fermented in stainless steel tanks, with peak temperatures reaching 92°F

**Malolactic:** Malolactic fermentation, using Viniflora Oenos, was completed in partially new American oak barrels, with the balance in stainless steel

**Maturation:** 12 months aging in 60-gallon American oak barrels, 18.5% new

**Barrel type:** Predominantly medium-plus toasted Missouri and Minnesota oak with toasted heads

### BOTTLING CHEMISTRIES

**pH:** 3.64

**Alcohol:** 13.9% by volume

**Total Acidity:** 0.61 g/100ml

**Residual Sugar:** 0.19 g/100ml

### WINE LIST DESCRIPTION

The original Paso Robles-style Cabernet Sauvignon - intense flavors of black cherry, cassis, and toasted pastry, and a soft, juicy palate.

### HOW DID SEVEN OAKS GET ITS NAME?

Our blocks 2 and 4 of Cabernet Sauvignon that were some of the original sources for this iconic wine 30 years ago featured views of a stand of seven majestic oak trees, which still thrive today.