

“Aromas of black currant, raspberry, and fresh-picked plum are highlighted by black peppercorn, nutmeg, and warm holiday spices. Fine, chewy tannins slowly immerse from the supple palate, leaving a long finish of anise, cocoa dust, crème de cassis, and clove.”

- Brenden Wood
RED WINEMAKER

2019 J. LOHR GEAN VINEYARD CABERNET SAUVIGNON Paso Robles

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

This Cabernet Sauvignon was grown at the J. Lohr Gean Ranch, which is the westernmost vineyard in the Paso Robles AVA. Our planting, located in the Adelaida District sub-AVA, was established in 2009 and is bordered by dense oak forest to the east and the Las Tablas Creek across the road to the west. The soils are a mix of calcareous shale and clay on steep slopes. This secluded and rugged vineyard is arduous to farm but well worth the effort.

VINTAGE

The 2019 vintage benefited from above-average pre-season rainfall that fell throughout the winter months from November to March. Budbreak occurred in April. Summer temperatures rose to normal for the region with enough daytime heat to ripen the fruit, followed by cold nights that preserved flavors and acidity. The grapes for this winery-exclusive bottling were hand-picked the day before Halloween, on October 30th.



HARVEST

DATES
October 30th, 2019

PROCESS
Hand-picked to 1/2 ton bins, sorted and crushed with Pellenc Selectiv

CHEMISTRIES
28.0° Brix
0.67 g/100ml TA
3.31 pH

COMPOSITION

98% Cabernet Sauvignon,
2% Merlot

VINIFICATION

YEAST
Pinnacle Fructo Select

FERMENTATION
Fermented in a small open-top tank

TEMPERATURE
89°F peak fermentation temperature

MACERATION
7 days on skins

MALOLACTIC
Malolactic fermentation completed January 2020

MATURATION

TIME IN BARREL
18 months

BARREL TYPE
225-liter French oak Bordeaux barrels, 17% new

COOPERS
Saury, Marcel Cadet

BOTTLING

ACIDITY
pH 3.61
TA 0.61 g/100ml

ALCOHOL
15.2% by volume

RESIDUAL SUGAR
0.04 g/100ml (dry)

PRODUCTION
151 cases

CELLARING

Should age gracefully up to 12 years from vintage date.

FOOD PAIRINGS

For an authentic Paso Robles experience, serve with barbecue tri-tip sandwich and avocado salsa.

