



J. LOHR

CUVÉE SERIES

2020 J. LOHR CUVÉE PAU PASO ROBLES

TECHNICAL NOTES

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

COMPOSITION (BLEND): 77% Cabernet Sauvignon, 21% Merlot, 2% Malbec

HARVEST DATES: October 15th and 23rd, 2020 for Cabernet Sauvignon

HARVEST PROCESS: Hand-harvested to half-ton bins, destemmed, and sorted with the Pellenc Selectiv system

HARVEST CHEMISTRIES: 27.8° Brix average, Total Acidity 0.67 g/100ml, pH 3.47

VINIFICATION:

YEAST: Pinnacle Fructo Select

FERMENTATION: Fermented in a 12-ton open-top tank

TEMPERATURE: Peak fermentation temperature of 90°F

MACERATION: 10-day skin contact time

MALOLACTIC: 100% malolactic fermentation

MATURATION: 20 months in oak barrels

BARREL TYPE: Bordeaux Export, 62% new wood

FORESTS: Center of France

COOPERS: Marcel Cadet, Saury

BOTTLING CHEMISTRIES:

pH: 3.52

TOTAL ACIDITY: 0.62 g/100ml

ALCOHOL: 15.1% by volume

R.S.: 0.06 g/100ml (dry)

CELLARING: Fruit driven at release, with a structure that should show its best from 2025 to 2030.

CASES PRODUCED: 896

The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux which are composed primarily from Cabernet Sauvignon and Merlot, with occasional accents from Cabernet Franc, Malbec and Petit Verdot. Our J. Lohr winemaking team is 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.

VINEYARD & VINTAGE

Paso Robles saw mostly clear skies throughout January and February of 2020. Thankfully, a series of storms arrived in March and April to saturate the soils just in time for bud break. Spring enjoyed warm daytime temperatures which allowed the vines to have good flower bloom, healthy canopy growth, and modest fruit set after two previous years of above-average crop loads. Cabernet Sauvignon for this Bordeaux-style blend was hand-picked on October 15th and 23rd from the steep, chalky slopes of our J. Lohr Stairway Vineyard in the Adelaida District. A decent amount of Merlot in the blend contributed lively red fruit elements, while a small addition of Malbec added depth to the mouthfeel.

WINEMAKERS' COMMENTS

"Aromas and flavors of cassis and morello cherry are layered with espresso, cracked pepper, and almond pastry. The palate is balanced with ultra-fine tannins and a juicy yet elegant finish."

—Brenden Wood, red winemaker and Steve Peck, vp winemaking

FOOD PAIRING

Delicious with grilled lamb chops, beef stews, or flavorful cheeses

WINE LIST DESCRIPTION

an elegant Bordeaux-style blend with rich Paso Robles black fruit and cassis notes.



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VINEYARDS & WINES