

# J. LOHR

VINEYARD SERIES

## 2013 J. LOHR HILLTOP CABERNET SAUVIGNON PASO ROBLES



### TECHNICAL DATA

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

**COMPOSITION (BLEND):** 96% Cabernet Sauvignon, 3% Merlot, 1% Petit Verdot

**HARVEST DATES:** October 14th to 25th, 2013

**HARVEST PROCESS:** Select-picked and sorted

**HARVEST CHEMISTRIES:** Brix 26.4°, total acidity .42 g/100ml, pH 3.60

#### VINIFICATION:

**YEAST:** Lalvin ICV-D254 yeast was isolated by Dominique Deleuil of the ICV from a Rhone Valley Syrah fermentation and is known for developing ripe fruit flavors and a big mid-palate mouthfeel with intense fruit concentration

**FERMENTATION:** Primary fermentation in open-top and conventional stainless steel tanks

**TEMPERATURE:** Peak fermentation at 92°F

**MACERATION:** Only 5 days on skins were needed for extraction in 2013

**MALOLACTIC:** Malolactic complete with Viniflora Oenos

**MATURATION:** 18 months in 225 liter French oak barrels, 60% new

**BARREL TYPE:** French oak, thick stave, very tight grain

**COOPERS:** Demptos, Sylvain, St. Martin and Marcel Cadet

**POST MATURATION:** Bottled May 2015

#### BOTTLING CHEMISTRIES:

**PH:** 3.78

**TOTAL ACIDITY:** 0.62 g/100ml

**ALCOHOL:** 14.5% by volume

**RESIDUAL SUGAR:** 0.04 g/100ml

**CASES PRODUCED:** 24,332 six-pack cases

**CELLARING:** Rich intense fruit upon release, with structure to age comfortably for 7 to 10 years.

### VINTAGE

As the second in a string of three very favorable vintages, 2013 may be remembered as the best since 2007 for Paso Robles Cabernet Sauvignon. Winter rainfall was sparse -- just one third of normal. The warm spring weather favored early vine growth and a proper pollination period in May. The most defining element of the vintage was the ideal temperatures during Veraison in late July and early August while the fruit was coloring up. A Goldilocks fortnight... not too hot, not too cold, resulted in exceptional phenolic development and some of the darkest-colored Cabernet we've ever made. Temperate weather throughout the harvest period allowed us to pick each block at ideal maturity without concern for rain or heat spikes. When assembling the blend, we liked what a little Merlot did to freshen the aroma, and found that a touch of Petit Verdot trued up the palate impact.

### VINEYARDS

Hilltop Cabernet Sauvignon is grown on a handful of select vineyard sites in the Paso Robles AVA. Blessed with long summer days of intense sunshine, our near 100°F daytime temperatures are followed by chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune irrigation, producing the darkest fruit with resolved tannins year after year.

### WINEMAKER'S COMMENTS

*The 2013 J. Lohr Hilltop Cabernet Sauvignon has exceptional color intensity with a vibrant red hue. Ripe Cabernet varietal aromas of black plum, violet and tobacco are complemented by a touch of hazelnut and cocoa powder from the French oak barrel signature. A dense but approachable mid-palate is followed by intense and vibrant red fruit on the finish.*

—Steve Peck, winemaker

### FOOD PAIRINGS

Delicious with rosemary-seasoned ribeye, garlic roasted potatoes, parsnips and fennel.

### WINE LIST DESCRIPTION

Flavors of ripe black plum, violet, hazelnut and cocoa with a vibrant red fruit finish.



**J. LOHR**  
VINEYARDS & WINES

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