

“The 2019 Carol's Vineyard Cabernet Sauvignon displays pleasing aromas of black cherry, cassis, and raspberry elevated by powdered dark chocolate and sweet spice from the French oak barrels. The palate is concentrated and pure with focused, refined tannins owing to the inclusion of Petit Verdot. Graphite, anise, and dark berry flavors persist on the finish.”

- Brenden Wood  
RED WINEMAKER



# 2019 J. LOHR CAROL'S VINEYARD CABERNET SAUVIGNON

St. Helena, Napa Valley

J. LOHR VINEYARD SERIES

## VINEYARD

Carol's Vineyard lies in northern St. Helena along the Napa River; it is comprised of 27 acres of Cabernet Sauvignon (Clone 337 on 3309 rootstock) and 4.3 acres of Petit Verdot (Clone 400 on 3309 rootstock). The well-drained, gravelly, sandy loam soil and Bordeaux-like climate of the Napa Valley are ideally suited to producing richly textured, luxury-quality Cabernet.

## VINTAGE

The 2019 vintage in Napa Valley saw an abundance of rainfall from January through March, prior to budbreak in early April. We were fortunate to have steady, mild weather from veraison through harvest in 2019, which allowed grape clusters to ripen with uniformity, develop ample pigment, and maintain freshness. Cabernet Sauvignon at Carol's Vineyard was hand-picked on October 9th before being sorted by our Pellenc Selectiv system.

## HARVEST

**DATES**  
Cabernet Sauvignon harvested on October 9th, 2019

**PROCESS**  
Hand-picked into half-ton bins, destemmed and sorted on Pellenc Selectiv system

**CHEMISTRIES**  
Brix 27.2°  
TA 0.55 g/100ml  
pH 3.45

## COMPOSITION

87% Cabernet Sauvignon,  
13% Petit Verdot

## VINIFICATION

**YEAST**  
Pinnacle Fructo Select

**FERMENTATION**  
Délestage during peak fermentation, 3 punchdowns daily

**TEMPERATURE**  
Peak temperature of 90°F for 24 hours, then reduced to 85°F to complete fermentation

**MACERATION**  
10% saignée then fermentation on skins for 9 days

**MALOLACTIC**  
100% ML+ in barrels

## MATURATION

**TIME IN BARREL**  
20 months in French oak barrels - 55% new wood

**BARREL TYPE**  
Bordeaux Export

**COOPERS**  
Saury, Sylvain, Saint Martin

## BOTTLING

**ACIDITY**  
pH 3.56  
TA 0.63 g/100ml

**ALCOHOL**  
14.9% by volume

**RESIDUAL SUGAR**  
0.05 g/100ml (dry)

**PRODUCTION**  
1,498 six-bottle cases

## CELLARING

Gratifying now; with proper cellaring, will age with sophistication for 12+ years.

## WINE LIST DESCRIPTION

Classic luxury Napa Cabernet character. Refined black cherry, cassis, and chocolate aromas and flavors.

## FOOD PAIRINGS

Match with grilled ribeye steak with rosemary and shallots, or porcini pork tenderloin.

