

“The 2020 Carol’s Vineyard Cabernet Sauvignon displays fragrant black cherry and cassis aromas, layered with hazelnut and patisserie from the French oak barrel aging. Dark berry flavors saturate the palate, intertwining with fine-grained tannins and spiced notes of cinnamon, nutmeg, and cocoa.”

- **Brenden Wood**
RED WINEMAKER

2020 J. LOHR CAROL’S VINEYARD CABERNET SAUVIGNON

St. Helena, Napa Valley

J. LOHR VINEYARD SERIES

VINEYARD

The J. Lohr Carol’s Vineyard lies in northern St. Helena along the Napa River. 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 is ideally suited to producing richly textured, luxury-quality fruit.

VINTAGE

The 2020 vintage in Napa Valley saw a dry winter with no major rain events until the end of March. Moderate springtime temperatures kicked off the growing season ahead of schedule and summer weather seemed to have larger than normal diurnal fluctuation. In late summer that year, northern California was impacted by the devastating, massive LNU Complex fires which began in mid-August and raged for over six weeks. Another destructive fire, the Glass fire, started in Napa County on the morning of Sunday, September 27. Heroically, our experienced, longtime vineyard manager Tony Mitchell was able to quickly pull together his crew that same morning; they hand-picked 10 tons of Cabernet Sauvignon before the fire came dangerously close to our Carol’s Vineyard.



HARVEST

DATES
September 27th, 2020

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

CHEMISTRIES
Brix 27.5°
TA 0.65 g/100ml
pH 3.56

COMPOSITION
100% Cabernet Sauvignon

VINIFICATION

YEAST
Pinnacle Fructo Select

FERMENTATION
Délestage during peak fermentation and 3 punch downs daily

TEMPERATURE
Peak temperature of 90°F

MACERATION
15% saignée then fermentation on skins for 10 days

MALOLACTIC
100% malolactic in barrels

MATURATION

TIME IN BARREL
18 months in French oak barrels - 64% new

BARREL TYPE
Bordeaux Export

COOPERS
Saury, Sylvain, Saint Martin

BOTTLING

ACIDITY
pH 3.53
TA 0.65 g/100ml

ALCOHOL
15.2% by volume

RESIDUAL SUGAR
0.05 g/100ml (dry)

PRODUCTION
1,190 cases

CELLARING
Gratifying if opened now, but can age with sophistication for 12 years or more.

WINE LIST DESCRIPTION
Black cherry, cassis, and powdered dark chocolate flavors and aromas in a classic, luxury-class Napa Cabernet.

FOOD PAIRINGS
Pair with grilled ribeye steak with rosemary and shallots, or porcini pork tenderloin.

