and cassis layered with hazelnut
and patisserie aromas from
French oak barrel aging. Dark
berry flavors saturate the palate
and intertwine with well-tuned
tannins and spice notes of
cinnamon, nutmeg, and cocoa.

- Brenden Wood

2021 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 planted to 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 here and the Bordeaux-like climate of the Napa Valley is ideally suited to producing richly textured, luxury-quality Cabernet.

VINTAGE

During the 2021 vintage, Napa Valley experienced its second consecutive year of drought conditions. The lack of rain led to natural vine balance and modest yields with small berries. The daytime temperatures in Napa Valley remained relatively moderate throughout the summer and autumn, allowing for patience in harvesting fruit at optimal ripeness. We hand-picked Cabernet Sauvignon on September 17th and October 8th and sorted berries using our Pellenc Selectiv system followed by a two-day cold soak. After fermentation on skins, the wine was racked to French oak barrels for 18 months of elevage.



VINIFICATION MATURATION BOTTLING **HARVEST** TIME IN BARREL ACIDITY DATES YEAST September 17th and Pinnacle Fructo Select 18 months in French oak pH 3.55 October 8th, 2021 barrels - 54% new TA 0.62 g/100ml FERMENTATION PROCESS BARREL TYPE ALCOHOL Délestage during peak Hand-picked into half-ton fermentation and 3 punch-Bordeaux export 14.5% by volume bins, destemmed and sorted downs daily COOPERS RESIDUAL SUGAR CHEMISTRIES TEMPERATURE Saury, Nadalie 0.03 g/100ml (dry) Peak of 88°F Brix 27.5° PRODUCTION TA 0.54 g/100ml MACERATION 4,378 six-bottle cases pH 3.51 2-day cold soak then fermentation on skins for COMPOSITION 6 days 96% Cabernet Sauvignon, MALOLACTIC 4% Petit Verdot 100% ML+ in barrels

CELLARING
Gratifying when enjoyed young but can age with sophistication for 12

years or more.

DESCRIPTION Classic Napa Cabernet: black cherry, cassis, and powdered dark chocolate flavors with fine-grained tannins

WINE LIST

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

