



J. LOHR

CUVÉE SERIES

2021 J. LOHR CUVÉE POM

PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION: 81% Merlot, 19% Malbec

HARVEST DATES: October 18th and 22th, 2021 for Merlot

HARVEST PROCESS: Hand-picked to half-ton bins, destemmed and sorted using a Pellenc Selectiv system

HARVEST CHEMISTRIES: 25.9° Brix, TA 0.51 g/100ml, pH 3.67

VINIFICATION & AGING:

YEAST: ICV D254

FERMENTATION: 20% saignée; 12-ton open-top stainless steel with 2-3 punchdowns per day

TEMPERATURE: 85°F peak

MACERATION: 7 days skin contact

MALOLACTIC: 100% malolactic fermentation

MATURATION: 20 months in 225-liter Bordeaux barrels

BARREL TYPE: French oak, 35% new

FORESTS: Center of France

COOPERS: Marcel Cadet, Sylvain

BOTTLING CHEMISTRIES:

pH: 3.60

TOTAL ACIDITY: 0.61 g/100ml

ALCOHOL: 15.1% by volume

R.S: 0.05 g/100ml (dry)

CELLARING: Vibrant upon release. With proper cellaring, ideal consumption in 2025 to 2029.

CASES PRODUCED: 555 cases

Inspiration for the J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol on Bordeaux's famed Right Bank. These legendary wines are traditionally composed of Merlot, with additions of the other noble Bordeaux red varieties. At J. Lohr, our winemaking team is given the freedom to emulate these great wines through the prism of our world-class Paso Robles fruit.

VINEYARD & VINTAGE

The 2021 vintage delivered unparalleled quality to the Paso Robles region. We received generous pre-season rainfall in January 2021, but an especially dry late winter and spring followed. The dry conditions forced the vines to produce small but concentrated berries, typical of drought years in Paso Robles. Happily, consistent mild daytime temperatures paired with cool nights kept berries fresh and allowed Paso Robles winegrowers the luxury of patience to harvest grapes at optimal ripeness. As a result, extractable anthocyanin content from red grapes in Paso Robles reached an all-time high in 2021, with resulting wines handily eclipsing color density levels of the acclaimed 2007, 2013, and 2019 vintages. Block 5 is located on the highest part of our J. Lohr Creston Vineyard; here the soils are extremely lean and gravelly. With stringent farming, this site consistently produces Merlot fruit with low cluster weights and size but high concentration and aromatic intensity. We've included a fairly high percentage of Malbec in the final blend to elevate high-tone red fruit aromas and help bring a plump yet focused mouthfeel to the palate.

WINEMAKERS' NOTES

"The 2021 J. Lohr Cuvée POM showcases aromas of black cherry, blueberry, and blackberry layered with baked pie crust and cocoa powder. Vibrant acidity, persistent fresh berry flavors, and a plump mid-palate lead to a long finish with notes of dried cherries and clove."

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

FOOD PAIRING

Perfect with Spanish-style paella or a grilled ribeye with shallots.

WINE LIST DESCRIPTION

A sophisticated, Merlot-based Bordeaux-style blend



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VINEYARDS & WINES