

2021 J. LOHR ESTATES SEVEN OAKS CABERNET SAUVIGNON

“Ripe fruit aromas of black cherry and currant are accented by notes of toasted pastry, hazelnut, and vanilla from our authentic barrel aging program. Big, juicy red-fruit flavors infuse the palate while softly textured tannins lead to a long, gratifying finish.”

—Brenden Wood, red winemaker

VINEYARDS

The predominant source for our J. Lohr Estates Seven Oaks Cabernet Sauvignon is our estate vineyards located directly opposite our J. Lohr Paso Robles Wine Center and two newer sites just to the north - the J. Lohr Sinclair and J. Lohr Jones ranches. The Seven Oaks vineyard was initially planted on its own rootstock, utilizing some of the original indigenous Estrella clones widely planted in Paso Robles. The soils in our vineyards vary from gravelly clay loam to limestone-based; various rootstock and clonal combinations maximize the expression of each individual site.

VINTAGE

Paso Robles experienced generous pre-season rainfall in January of 2021 but the remainder of the winter and spring saw little precipitation. The dry conditions forced vines to produce small but concentrated berries, typical of drought years in Paso Robles. Though dry, the growing season saw moderate daytime temperatures with reliably cool nights and mornings. This kept berries fresh and allowed Paso Robles winegrowers the luxury of patience to harvest grapes at optimal ripeness. At J. Lohr, we utilize proprietary fermentation methods to extract the full flavor and pigment of our Cabernet Sauvignon while keeping tannins soft and gratifying. Our 12-month barrel aging program elevates fruit complexity with enticing toasted pastry aromas.

COMPOSITION

79% Cabernet Sauvignon **3%** Merlot
12% Petite Sirah **2%** Malbec
4% Petit Verdot

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

HARVEST DATES

Peak Cabernet Sauvignon harvest was from September 27th through October 29th, 2021

BRIX AT HARVEST

26.0° Brix average

CELLARING

Balanced and fruit forward upon release, with adequate structure to age seven years or longer.

VINIFICATION

Fermentation: Fermented in stainless steel tanks, with peak temperatures reaching 92°F

Malolactic: Malolactic fermentation was completed partially in new American oak barrels, with the balance in stainless steel

Maturation: 12 months aging in 60-gallon American oak barrels, 18% new

Barrel type: Predominantly medium-plus toast Missouri and Minnesota oak with toasted heads

BOTTLING CHEMISTRIES

pH: 3.60

Alcohol: 14.0% by volume

Total Acidity: 0.61 g/100ml

Residual Sugar: 0.06 g/100ml (dry)

WINE LIST DESCRIPTION

The original Cabernet Sauvignon from this time-honored producer has defined the Paso Robles style. Intense flavors of black cherry, cassis, and toasted pastry allied to a soft, juicy palate.

HOW DID SEVEN OAKS GET ITS NAME?

Our blocks 2 and 4 of Cabernet Sauvignon that were some of the original sources for this iconic wine more than thirty years ago featured views of a stand of seven majestic oak trees, which still thrive today.

