



FUN FACTS

J. Lohr Pure Paso is a blend of Cabernet Sauvignon and Petite Sirah, two varieties long intertwined in J. Lohr's winegrowing history in Paso Robles.

The Petite Sirah grape has found its perfect New World home in California, though the variety originated in France in the late 1800s as "Durif," a cross between Syrah and Peloursin.

The Paso Robles region's dramatic daily low-high temperature swings during the growing season (often spanning 45 to 50°F) provides perfect conditions for both Cabernet Sauvignon and Petite Sirah.

J. Lohr Pure Paso is aged for eighteen months in a combination of American and French oak barrels. The American oak cooperage provides hints of coconut and vanilla to the wine; the French oak contributes notes of chocolate, coffee, and spice.



*J. Lohr Pure Paso™
Proprietary Red Wine*

Paso Robles



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CHEESES

Smoky Cheddars,
Aged Gouda,
Pecorino, Bleus



FRUITS

Plums,
Blackberries,
Black Cherries



CHARCUTERIE

Bresaola, Truffled Salami,
Country Pâté, Jamón (Spanish
Ham), Smoked Prosciutto
(Speck), Pepperoni



NUTS

Toasted Almonds, Walnuts,
Brazil Nuts