

# 2019 J. LOHR PURE PASO® PROPRIETARY RED WINE

## VINEYARDS

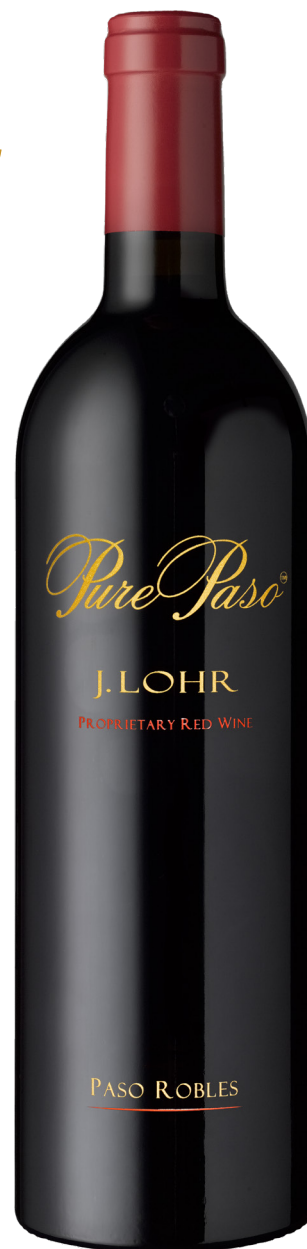
The Cabernet Sauvignon for the Pure Paso blend was sourced largely from our Shotwell Vineyard in the cooler Region II El Pomar District of Paso Robles - where the climate is strongly influenced by marine air drawn in from the Pacific Ocean just 17 miles away. This ranch is predominantly planted to ENTAV clone 169 Cabernet Sauvignon on calcareous Linne-Calodo soils, with slopes reaching a challenging 25%. The Petite Sirah is from the warmer Region III Estrella and San Miguel Districts. This warmer climate is ideal for heat-loving Petite Sirah, where we have manicured our east to west oriented plantings to capture sunlight on the leaves' surface. This practice allows the grape clusters to reach a luxurious level of maturity in the dappled sunlight below the vine canopy.

## VINTAGE

Preseason rainfall was higher than normal in 2019, with 13 inches falling at the J. Lohr Home Ranch from November to March. An additional inch of rain fell after budbreak, which helped fill out canopy growth prior to the onset of summer weather. We normally see slightly later budbreak in wet years, as was the case in 2019. This delays the phenological stages for the entire vintage, including bloom, veraison, and harvest. We began the Pure Paso harvest with the Petite Sirah component, achieving ripeness the second week of October. Harvest of the Cabernet Sauvignon component occurred the last two weeks of October.



*Scan to watch the  
winemaker video*



*“Savory varietal notes of Cabernet Sauvignon are layered with the overt dark fruit character of Petite Sirah. The bouquet of cocoa powder, caramel, and anise works in harmony with the black cherry fruit signature of this wine. Bright and focused on the palate with a firm and appetizing finish.”*

BRENDEAN WOOD  
RED WINEMAKER

## WINE LIST DESCRIPTION

Savory varietal notes of Cabernet Sauvignon are layered with the overt spice and fruit character of Petite Sirah.

## FOOD PAIRINGS

Serve with Santa Maria-style grilled tri-tip seasoned with a simple garlic, salt, and pepper rub, along with grilled French bread, fresh salsa, and stewed pinto beans for a classic coastal California feast.

## CELLARING

This Pure Paso Proprietary Red Wine highlights J. Lohr's house-style, which is acclaimed for its dense and focused fruit signature, coupled with a soft, approachable palate. Best from 2022 to 2026.

## APPELLATION

Paso Robles, San Luis Obispo County, California

## COMPOSITION

72% Cabernet Sauvignon, 27% Petite Sirah, 1% Malbec

## HARVEST

**DATES:** Cabernet from October 21 to 30, Petite Sirah on October 14

**PROCESS:** Mechanical harvest for Cabernet Sauvignon, hand harvest for Petite Sirah

## CHEMISTRIES:

Brix 27.3°, total acidity 0.56 g/100ml, pH 3.51 average

## VINIFICATION

**YEAST:** Zymaflore FX10 and Pinnacle Fructo Select

**FERMENTATION:** Fermented in 20-ton stainless steel tanks with automated pumpover capability

**TEMPERATURE:** Peak fermentation temperature of 92°F to achieve full color extraction

**MACERATION:** Macerated on skins for less than 6 days to maintain a soft tannin structure

**MALOLACTIC:** Malolactic fermentation in oak barrels after completion of primary fermentation

## MATURATION

Aged 18 months in American and French oak barrels

**BARREL TYPE:** 60-gallon oak barriques, 20% new

**COOPERS:** Vallaurine, Barrel Associates, Demptos, Seguin Moreau

## BOTTLING

**pH:** 3.60

**TOTAL ACIDITY:** 0.6 g/100ml

**ALCOHOL:** 14.8%

**BOTTLED:** May 2021

**PRODUCTION:** 19,600 six-bottle cases