

“Dark in the glass, with dense color extending to the rim. The aroma projects red currant and cassis layered with cedar. Firm and medium weight on the mid-palate with flavors of black cherry, mocha, and granite.”

- Steve Peck

DIRECTOR OF WINEMAKING

# 2016 J. LOHR CAROL'S VINEYARD CABERNET SAUVIGNON St. Helena, Napa Valley

J. LOHR VINEYARD SERIES

## VINEYARDS

Carol's Vineyard lies in northern St. Helena along the Napa River at Pratt Avenue. Comprised of 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 and Bordeaux-like climate of the Napa Valley is ideally suited to producing richly textured, luxury-quality fruit.

## VINTAGE

In 2016, the growing season progressed slow and steady at Carol's Vineyard, with budbreak arriving on cue in the last week of March. Temperate weather at bloom set the crop up for success and provided some peace of mind for growers after the shatter we saw in Napa Valley the previous year. Also absent in 2016 were the heat spikes that troubled the 2015 vintage. Steady, warm weather from veraison to harvest brought the crop in on the third week of September.



### HARVEST

**DATES**  
September 21, 24, 2016

**PROCESS**  
Hand-picked, sorted on Pellenc Selectiv. Extractiv centrifugal crusher

**CHEMISTRIES**  
Brix 28.3°  
TA 0.49 g/100ml  
pH 3.71

### COMPOSITION

92% Cabernet Sauvignon  
8% Petit Verdot

### VINIFICATION

**YEAST**  
Uvaferm 43

**FERMENTATION**  
10 ton open-top tanks, using délestage and punchdowns

**TEMPERATURE**  
Peak to 92°F cap temperature

**MACERATION**  
Early inoculation followed by a short 7 day fermentation on skins

**MALOLACTIC**  
100% malolactic in barrel

### MATURATION

**TIME IN BARREL**  
20 months in French oak barrels - 60% new

**BARREL TYPE**  
60 gallon Bordeaux export, medium and medium-long toast

**COOPERS**  
Saury

### BOTTLING

**ACIDITY**  
pH 3.62  
TA 0.59 g/100ml

**ALCOHOL**  
14.9% by volume

**PRODUCTION**  
2,000 six-bottle cases



A donation for each bottle sold is made to the National Breast Cancer Foundation.

### CELLARING

Highly structured at release, with a 10 year-plus aging aptitude.

### FOOD PAIRINGS

Roasted pork tenderloin with celery root puree.

### WINE LIST DESCRIPTION

Classic Napa Valley red currant, cherry, cedar and cigarbox.

