

“Offers rich varietal aromas of chocolate, earth, dark fruits, and cedar. Brambly and fleshy with pure intensity on the palate.”

- Steve Peck

DIRECTOR OF WINEMAKING

2017 J. LOHR BUENA VISTA ROAD VINEYARD SAINT MACAIRE

Paso Robles

J. LOHR VINEYARD SERIES

VINEYARDS

This 2017 Saint Macaire was grown at the Buena Vista Road Vineyard in the warmer Region III climate of the Estrella District in Paso Robles. Conditions here are ideal for late ripening reds such as this rare Bordeaux variety. Plantings of this heritage Bordeaux variety have dwindled from several hundred acres to less than one acre in France - just as it has gained popularity in California, where it may be better adapted to the dry climate. Clone 03 cuttings for this planting were secured from the Foundation Plant Services mother block at the University of California, Davis in 2014. Saint Macaire is a thick-skinned fruitful variety that sets a heavy crop of big clusters with large berries. The farming plan required pruning to one bud in the winter and thinning the crop extensively in mid-summer to achieve the dark color and flavor intensity we were after.

VINTAGE

This inaugural vintage of J. Lohr Saint Macaire was blessed by the return of generous rainfall to the Paso Robles AVA, following an unprecedented 5-year period of dry winters. Budbreak occurred in early April, followed by bloom in the middle of May. The crop was thinned heavily to 1.5 tons per acre prior to veraison to maximize color and flavor development in the young vineyard block. In early September, an alarming heat wave hit but the Saint Macaire was still several weeks away from harvest and came through that temperature spike unharmed. Patience and seasonal weather in October brought the desired full ripeness and flavors just in time for harvest at the end of that month.



HARVEST

DATES
October 23, 2017

PROCESS
Hand picked to half ton bins

CHEMISTRIES
Brix 25.7°
TA 6.3 g/100ml
pH 3.87

COMPOSITION

90% Saint Macaire
10% Cabernet Sauvignon

VINIFICATION

YEAST
Uvaferm 43

FERMENTATION
1 ton macrobin with manual punch-downs

TEMPERATURE
Ambient temperature peaking at 80°F

MACERATION
Drained and basket-pressed after 7 days on skins

MALOLACTIC
100% malolactic in barrel

MATURATION

TIME IN BARREL
19 months in neutral oak

BARREL TYPE
60 gallon Bordeaux Export

COOPERS
Saury and Marcel Cadet for the new barrels

BOTTLING

ACIDITY
pH 3.68
TA 0.71 g/100ml

ALCOHOL
15.1% by volume

BOTTLED
July 2019

PRODUCTION
18 cases

CELLARING

Expected to age beautifully to 10 years past vintage date.

FOOD PAIRINGS

Enjoy with grilled red meats and roasted potatoes, or a board of quality cured ham and aged cheese.

