

“ The 2017 J. Lohr Hilltop Cabernet Sauvignon shows splendid ripe fruit, Cocoa powder, and graphite on the nose. The palate comes across dense chalky and soft, with layers of black currant, mineral, and notes of toasted pastry. ”

- Steve Peck

DIRECTOR OF WINEMAKING

2017 J. LOHR HILLTOP CABERNET SAUVIGNON

Paso Robles

J. LOHR VINEYARD SERIES

VINTAGE

In 2017, generous rainfall returned following the 5-year drought in California. Budbreak occurred by the first week of April followed by bloom in the middle of May. Crop set was average at best, with overall yields under 3 tons per acre for our Hilltop blocks. An extreme heat event occurred in early September which brought temperatures as high as 115 degrees. Thankfully, our Cabernet crop was several weeks away from harvest and came through the heat spike unharmed. In this vintage, we saw a higher level of sugar and flavor ripeness than had been seen since the string of great vintages from '12 to '14. This new 2017 release also marks the debut of dramatic new packaging for our iconic Vineyard Series tier.

VINEYARDS

Our Hilltop Cabernet Sauvignon is primarily grown at three of J. Lohr's vineyards in Paso Robles. Approximately 60% is from our Shotwell Vineyard in the El Pomar District. The Beck Vineyard, located at a 1,700 elevation in the Creston District, supplies 25% of the fruit. The balance is from our Gean Ranch in the Adelaida District along with a collection of other small sites in the Paso Robles AVA. Blessed with long summer days of intense sunshine, our near 100°F daytime temperatures are followed by chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, gravelly, and sometimes lime shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune irrigation, resulting in the darkest possible fruit with resolved tannins year after year.



HARVEST

DATES
September 17 through
October 23, 2017

PROCESS
Select-picked and sorted

CHEMISTRIES
Brix 27.2°
total acidity 0.43 g/100ml
pH 3.69

COMPOSITION

95% Cabernet Sauvignon
4% Petit Verdot
1% Malbec

VINIFICATION

YEAST
Uvaferm 43 was the yeast
of choice for the higher
Brix fruit

FERMENTATION
Primary fermentation in
open-top and conventional
stainless steel tanks

TEMPERATURE
Peak fermentation at 92°F

MACERATION
Less than 6 days on skins for
most lots

MALOLACTIC
Malolactic complete with
Viniflora Oenos

MATURATION

TIME IN BARREL
18 months in 225 liter
barrels

BARREL TYPE
French oak, thick stave,
very tight grain, 70% new

COOPERS
Sylvain, St. Martin, Marcel
Cadet, Demptos, Nadalié

BOTTLING

ACIDITY
pH 3.66
TA 0.64 g/100ml

ALCOHOL
14.9% by volume

BOTTLED
May 2019

PRODUCTION
41,400 six-bottle cases

CELLARING

Bright fruit upon release,
with the structure to age
comfortably for 8 to 12
years.

WINE LIST DESCRIPTION

Dense and soft at once.
Dark fruit, chocolate, and
graphite.

FOOD PAIRINGS

Delicious with rose-
mary-seasoned ribeye
and garlic roasted pota-
toes with parsnips and
fennel.

