Cabernet Sauvignon is exceptionally dark in color with aromas of blackberry, black currant, and toasted pastry crust. Dense and soft on the palate, with elegant layers of black and red currants leaving a bright finish.

- Brenden Wood WINEMAKER, RED WINE

2019 J. LOHR HILLTOP CABERNET SAUVIGNON

Paso Robles

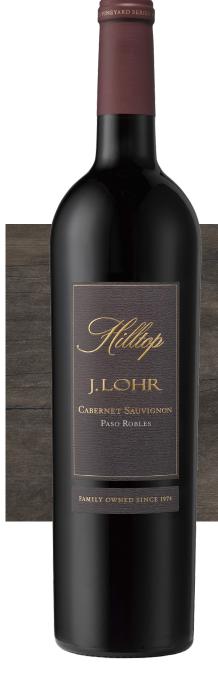
J. LOHR VINEYARD SERIES

VINEYARDS

Half of the fruit for the 2019 Hilltop Cabernet Sauvignon was sourced from the J. Lohr Shotwell Vineyard, located within the cool Templeton Gap-influenced El Pomar District of Paso Robles. A third was from our Beck Vineyard, which is uniquely located at a 1,700 foot elevation in the Creston District. The balance of the blend was from the J. Lohr Gean Ranch and another partner ranch, both within the Adelaida District. Our Paso Robles vineyards are blessed with long summer days of intense sunshine and near 100°F daytime temperatures followed by chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime and shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune pruning and irrigation to achieve dark fruit with resolved tannins year after year.

VINTAGE

Preseason rainfall was higher than normal in 2019. We typically see slightly later budbreak in wets years, which delays the phenological stages for the entire vintage, including bloom, veraison, and harvest. This worked to our advantage in 2019. With adequate canopy and moisture to endure early summer heat spikes, our Cabernet Sauvignon was able to ripen well into the last weeks of October under ideal, temperate growing conditions. This led to Cabernet Sauvignon with extraordinary fruit intensity and depth of color.



HARVEST VINIFICATION DATES YEAST Oct 25 Nov. 1, 2019 Labin ICV D254

Oct 25 - Nov 1, 2019 Lalvin ICV-D254
PROCESS FERMENTATION

Select harvest machine Primary fermentation in picked and sorted open-top and conventional stainless steel tanks

CHEMISTRIES
Brix 29.4° TEMPERATURE
TA 0.50 g/100ml Peak fermentation a
pH 3.51 MACERATION

COMPOSITION

99% Cabernet Sauvignon 0.7% Petit Verdot 0.3% Malbec YEAST TIME IN BARREL Lalvin ICV-D254 18 months in 225 liter

nary fermentation in BARREL TYPE
-top and conventional French oak, thick stave,
less steel tanks very tight grain, 60% new

cooperage

TEMPERATURE COOPERS

Peak fermentation at 91°F Sylvain, St. Martin, Marcel

MACERATION Cadet, Demptos, Nadalié

BOTTLING

ACIDITY
pH 3.57
TA 0.62 g/100ml
ALCOHOL
15.1 % by volume
RESIDUAL SUGAR
0.05 g/100ml (dry)

PRODUCTION
45,428 six-bottle cases

CELLARING

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

WINE LIST DESCRIPTION

Seven days on skins for

Malolactic complete with

MALOLACTIC

Viniflora CH-16

most lots

Dense Cabernet Sauvignon with elegant layers of blackberry, currant, and toasted pastry.

FOOD PAIRINGS

MATURATION

Delicious with rosemaryseasoned ribeye and garlic-roasted potatoes with parsnips and fennel.





