



# J. LOHR

CUVÉE SERIES

## 2007 J. LOHR CUVÉE PAU PASO ROBLES



### TECHNICAL NOTES

**APPELLATION:** Paso Robles AVA,  
San Luis Obispo County

**COMPOSITION:** 93% Cabernet Sauvignon, 6%  
Petit Verdot, 1% other Bordeaux reds

**HARVEST DATES:** October 23, 2007

**HARVEST PROCESS:** Hand-harvested into half-ton  
bins

**HARVEST CHEMISTRIES:** Brix 28.9°, pH 3.41,  
total acidity 0.67g/100ml

**VINIFICATION:**

**YEAST:** Lallemend D-254

**FERMENTATION:** Destemmed fruit was berry-  
sorted on Mistral system before being crushed and  
transferred to a 10 ton open-top fermenter

**TEMPERATURE:** Peak at 90°F

**MACERATION:** 11 days skin contact

**MALOLACTIC:** 100% in barrel using Viniflora  
Oenos

**MATURATION:** 21 months in barrel

**BARREL TYPE:** Thin-stave Chateau Ferrier  
French oak, 50% new

**FORESTS:** Center of France

**COOPERS:** Saury and Bel Air

**BOTTLE AGING:** 1 year plus, prior to release

**BOTTLING CHEMISTRIES:**

**PH:** 3.65

**TOTAL ACIDITY:** 0.67g/100ml

**ALCOHOL:** 14.95% by volume

**RES. SUGAR:** dry

**CELLARING:** Delicious now, but has the structure to  
age for 10 to 15 years

**CASES PRODUCED:** 703

### VINTAGE

2007 was a very dry year in Paso Robles, with the seasonal total for rainfall registering a scant 4.4 inches. Fortunately, temperatures were mild and did not exacerbate the extremely dry conditions. Vine canopies were small, as were cluster and berry size, resulting in some of the lowest yields we have seen in the last ten years. These natural limitations imposed on the vines resulted in remarkably good Cabernet Sauvignon fruit quality, with outstanding color and flavors. For the second consecutive year, we incurred no significant heat events after veraison, and had very mild weather conditions straight through harvest, allowing each block to be picked at optimal flavor development.

### CUVÉE PAU

The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux, composed primarily from Cabernet Sauvignon and Merlot, with Cabernet Franc, Malbec and Petit Verdot accents. We winemakers are given the freedom to emulate these great wines without the restrictions of varietal percentages, instead keenly focusing on the texture and complexity of the blend that Nature delivers with each vintage.

### WINEMAKER'S COMMENTS

*A dark magenta color with a royal hue. Layers of dense fruit aromas ranging from fresh fig to olallieberry are complemented by a subtle oak bouquet. The palate is a perfectly juicy core of blackberry fruit, balanced by soft tannin in a balance rarely achieved. Exceptional palate length finishes alive with a dark fruit signature.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

Grilled lamb loin with rosemary and garlic

### WINE LIST DESCRIPTION

Layers of dense fruit aromas complemented by a subtle oak bouquet, with a soft balance of tannin and a dark fruit signature finish.

**J. LOHR**  
VINEYARDS & WINES

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