

J. LOHR

VINEYARD SERIES

2011 J. LOHR HILLTOP CABERNET SAUVIGNON PASO ROBLES



TECHNICAL DATA

APPELLATION: Paso Robles, San Luis Obispo County, CA

COMPOSITION (BLEND): 90% Cabernet Sauvignon, 5% Petit Verdot, 4% Malbec, 1% Syrah

HARVEST DATES: October 27th to November 5th, 2011

HARVEST PROCESS: Select-picked and sorted

HARVEST CHEMISTRIES: Brix 24.8°, total acidity .54 g/100ml, pH 3.60

VINIFICATION:

YEAST: Lalvin ICV-D254 yeast was isolated by Dominique Deltail of the ICV from a Rhône Valley Syrah fermentation and is known for developing ripe fruit flavors and a big mid-palate mouthfeel with intense fruit concentration

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

TEMPERATURE: Peak fermentation at 92°F

MACERATION: 7 days on skins

MALOLACTIC: Malolactic complete with Viniflora Oenos

MATURATION: 18 months in 225 liter French oak barrels, 60% new

BARREL TYPE: French oak, thick stave, very tight grain

COOPERS: Demptos, Sylvain, Remond, DJ

POST MATURATION: Release date January 2014

BOTTLING CHEMISTRIES:

PH: 3.55

TOTAL ACIDITY: 0.68 g/100ml

ALCOHOL: 14.20% by volume

RESIDUAL SUGAR: 0.001 g/100ml (dry)

CASES PRODUCED: 17,500 cases (35,000 six packs)

CELLARING: Rich intense fruit upon release, with structure to age comfortably for 5 to 7 years

VINTAGE

A cool climate prevailed in 2011, much like the 2010 season, which had been the coolest in a decade. Low yielding secondary shoots grew to replace frost damaged primary shoots after a defining hard frost hit the Paso Robles area on April 8th, 2011. Winter rainfall had provided sufficient soil moisture for rapid springtime growth of the vines after the setback of the early frost. We saw fewer clusters with larger berries, which pushed the wines toward a softer tannin profile. Vineyard yields were down considerably, averaging just 2.5 tons per acre in most blocks. Our standard practice was to stop irrigation of the Cabernet vines just after fruitset in early June and wait eight weeks or more until the soil ran out of moisture in early August. This prompted seeds to harden and brown early, and perhaps more importantly, shifted flavor in the berries from herbal to fruity in this distinctly cool 2011 vintage. This edition of J. Lohr Hilltop Cabernet Sauvignon delivers on its promise to be dense and soft with a great fruit signature.

VINEYARDS

Hilltop Cabernet Sauvignon is grown on a handful of select vineyard sites in the Paso Robles AVA. Blessed with long summer days of intense sunshine, our near 100°F daytime temperatures are followed with chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune irrigation, producing the darkest fruit with resolved tannins year after year.

WINEMAKER'S COMMENTS

The 2011 J. Lohr Hilltop Cabernet Sauvignon is darkly-colored with a red-purple hue. Varietal aromas of violet and ripe black plum are complemented by hazelnut, dark chocolate and espresso coffee. The dense but approachable mid-palate is followed by a round, intense fruit finish.

—Steve Peck, winemaker

FOOD PAIRINGS

Delicious with rosemary-seasoned ribeye, roasted potatoes and asparagus.

WINE LIST DESCRIPTION

Aromas of violet, ripe black plum and hazelnut. Round, intense fruit finish.



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VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

JLOHR.COM