

J. LOHR

VINEYARD SERIES

2012 J. LOHR HILLTOP CABERNET SAUVIGNON PASO ROBLES

TECHNICAL DATA

APPELLATION: Paso Robles, San Luis Obispo County, California

COMPOSITION (BLEND): 90% Cabernet Sauvignon, 9% Petit Verdot, 1% Malbec

HARVEST DATES: October 1st to 22nd, 2012

HARVEST PROCESS: Select-picked and sorted

HARVEST CHEMISTRIES: Brix 25.6°, total acidity .42 g/100ml, pH 3.70

VINIFICATION:

YEAST: Lalvin ICV-D254 yeast was isolated by Dominique Delteil 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, Marcel Cadet

POST MATURATION: Bottled May 2014

BOTTLING CHEMISTRIES:

PH: 3.68

TOTAL ACIDITY: 0.62 g/100ml

ALCOHOL: 14.3% by volume

RESIDUAL SUGAR: 0.1 g/100ml

CASES PRODUCED: 16,951 (33,902 six-packs)

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

VINTAGE

Every vintage has its own personality; a unique history of climatic experience that shapes the flavor of the wine we taste in the glass. 2012 was preceded by two of the coldest vintages in a decade and was welcomed with open arms in the Paso Robles region as a return to the norm. Preseason rainfall was a bit on the shy side at 60% of normal, with a nice wet storm arriving at budbreak the first week of April. This rain brought welcome moisture for growth and suppressed chances of a spring frost. We now know that 2012 was the first of three years of drought in California and the Paso Robles area. Our typically warm springtime conditions brought rapid shoot growth, and irrigation was stopped in our vineyards in mid-June to promote seed ripening and to prevent the development of undesirable green, herbal characteristics in the fruit. A period of triple-digit temperatures added definition to the vintage in mid-August toward the end of veraison. That heat spike seemed to give the vintage an uptrend of tannin structure for Cabernet Sauvignon. Ideal warm and dry September weather pushed us to full ripeness, with harvesting for Hilltop Cabernet beginning on October 1st.

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 2012 J. Lohr Hilltop Cabernet Sauvignon is darkly-colored with a red-purple hue. Varietal fruit aromas of ripe black plum and violet are complemented by the French oak barrel signature of hazelnut and dark chocolate. A dense but approachable mid-palate is followed by round, intense fruit on the finish.

—Steve Peck, winemaker

FOOD PAIRINGS

Delicious with rosemary-seasoned ribeye and garlic roasted potatoes with parsnips and fennel.

WINE LIST DESCRIPTION

Ripe black plum, violet, hazelnut and dark chocolate aromas. Intense fruit on the finish.



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VINEYARDS & WINES

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