



# J. LOHR

CUVÉE SERIES

## 2014 J. LOHR CUVÉE PAU PASO ROBLES



### TECHNICAL NOTES

**APELLATION:** Paso Robles AVA, San Luis Obispo County, California

**COMPOSITION (BLEND):** Cabernet Sauvignon 68%, Malbec 14%, Petit Verdot 11%, Merlot 7%

**HARVEST DATE:** October 1, 2014 for the Cabernet Sauvignon

**HARVEST PROCESS:** Hand-harvested to half-ton bins, destemmed and berry sorted using Vaucher Beguet Mistral system, 10% Saignée

**HARVEST CHEMISTRIES:** 27.1° Brix average, total acidity 0.65 g/100ml, pH 3.57

#### VINIFICATION:

**YEAST:** Lallemant ICV-D254

**FERMENTATION:** Fermented in a 10-ton open-top tank

**TEMPERATURE:** Peak fermentation temperature of 92°F was achieved

**MACERATION:** 2-day cold soak prior to yeast inoculation, with pressing 11 days later on October 14th

**MALOLACTIC:** 100% malolactic fermentation in new barrels with Viniflora Oenos

**MATURATION:** 18 months in oak barrels

**BARREL TYPE:** Bordeaux Export, 60% new

**FORESTS:** Center of France

**COOPERS:** Sylvain and Dargaud & Jaegle

**BOTTLE AGING:** Bottled in May 2016 and released after 18 months bottle age

#### BOTTLING CHEMISTRIES:

**PH:** 3.57

**TOTAL ACIDITY:** 0.65 g/100ml

**ALCOHOL:** 14.7% by volume

**RESIDUAL SUGAR:** 0.06%, dry

**CELLARING:** Fruit driven at release, with a structure that should peak at 10 to 12 years of age

**CASES PRODUCED:** 968 six-bottle cases

### VINTAGE

The third in a trio of strong vintages for Paso Robles, the wines of 2014 are showing dense and aromatically expressive, and are reminiscent of 2004. With less than half of the usual winter rainfall in the ground, spring growth rocketed as degree days racked up at a faster pace than we've seen in a decade. A somewhat warm veraison period at the end of July pushed tannin levels upward, and led to the earliest picking dates on record for Cuvée PAU. Achieving sugar ripeness was never in question during this warm vintage, but we certainly benefited from the J. Lohr "early water deficit" farming practices that hasten seed ripeness and achieve early phenolic maturity.

### CUVÉE PAU

The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux which are composed primarily from Cabernet Sauvignon and Merlot, with occasional accents from Cabernet Franc, Malbec and Petit Verdot. Winemaking is 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

*The 2014 J. Lohr Cuvée PAU shows savory cassis, blue fruits and earthy forest notes on the nose with a rich, round, fruited palate that speaks to the high percentage of Malbec in the blend. Open and decant an hour before serving for full expression.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

Delicious with grilled rosemary lamb chops, garlic mashed potatoes and roasted beets.

### WINE LIST DESCRIPTION

Bordeaux style blend with 68% Cabernet Sauvignon and 14% Malbec. This allocated vintage shows rich cassis and blue fruit notes.

**J. LOHR**  
VINEYARDS & WINES

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