

# J. LOHR

VINEYARD SERIES

## 2015 J. LOHR CAROL'S VINEYARD CABERNET SAUVIGNON ST. HELENA NAPA VALLEY

### TECHNICAL DATA

**APPELLATION:** St. Helena, Napa Valley, California

**COMPOSITION (BLEND):** 88% Cabernet Sauvignon, 12% Petit Verdot

**HARVEST DATES:** September 8th, 9th and 12th, 2015

**HARVEST PROCESS:** Hand-picked into half-ton bins, destemmed and sorted on Pellenc Selectiv system, and berries popped open on an Extractiv centrifugal crusher.

**HARVEST CHEMISTRIES:** 28.3° Brix, total acidity .058 g/100ml, pH 3.67

**VINIFICATION:**

**YEAST:** ICV D-254

**FERMENTATION:** 10 ton open-top tanks using délestage and punchdowns

**TEMPERATURE:** Peak to 92°F cap temperature

**MACERATION:** Early inoculation followed by a 13 day fermentation on skins

**MALOLACTIC:** 100% malolactic in barrels

**MATURATION:** 20 months in French oak barrels - 75% new

**BARREL TYPE:** 60 gallon Bordeaux export

**FORESTS:** Center of France

**COOPERS:** Saury, center of France, medium and medium-long toast

**POST MATURATION:** Bottled July 2017

**BOTTLING CHEMISTRIES:**

**PH:** 3.58

**TOTAL ACIDITY:** 0.61 g/100ml

**ALCOHOL:** 14.8% by volume

**RESIDUAL SUGAR:** 0.08 g/100ml (dry)

**CASES PRODUCED:** 1,142 six-bottle cases

**CELLARING:** Highly structured at release, with a 10 year-plus aging aptitude.



\$3 per bottle is donated to the National Breast Cancer Foundation

### VINTAGE

Early budbreak was followed by warmer than usual spring temperatures in March and April, resulting in rapid shoot growth prior to bloom. Cold temperatures through the first half of May upset pollination in the Cabernet Sauvignon, disrupting berry set to a degree not seen in recent memory. Crop yields were reduced 35% or more and the light crop reached maturity at an earlier date than in any previous vintage.

### VINEYARD

Carol's Vineyard lies in northern St. Helena along the Napa River at Pratt Avenue. Comprised of 16.4 acres of Cabernet Sauvignon (Clone 337 on 3309 rootstock) and 4.3 acres of Petit Verdot (Clone 400 on 3309 rootstock), the well-drained, gravelly, sandy loam soil and Bordeaux-like climate of the Napa Valley is ideally suited to producing richly textured, luxury-quality fruit.

### WINEMAKER'S COMMENTS

*The 2015 vintage of J. Lohr Carol's Vineyard Cabernet Sauvignon ignites the eye with its red and purple hues. Classic red currant, cherry, cedar and cocoa powder on the nose. The palate is full of fruit, and comes off ripe and balanced with enough weight to reward cellaring.*

—Steve Peck, director of winemaking

### FOOD PAIRINGS

Excellent with grilled entrecôte and shallots, or a roasted pork loin with porcini mushrooms and fennel.



**J. LOHR**  
VINEYARDS & WINES

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