



J. LOHR

CUVÉE SERIES

2015 J. LOHR CUVÉE POM PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION: 93% Merlot, 6% Malbec, 1% Cabernet Sauvignon

HARVEST DATES: October 10, 2015 for the Merlot

HARVEST PROCESS: Hand-picked to half-ton bins, destemmed and classified using a Pellenc Selectiv system

HARVEST CHEMISTRIES: Brix 26.1° average, total acidity 0.52 g/100ml, pH 3.73

VINIFICATION:

YEAST: D-254 yeast was pitched after a 3-day cold soak

FERMENTATION: Fruit was fermented in 10-ton open-top fermenters with 2-3 punchdowns per day

TEMPERATURE: Peak temperature of 88°F was achieved at mid-fermentation

MACERATION: The tank was drained and pressed at 9° Brix after 6 days of skin contact

MALOLACTIC: 100% malolactic fermentation in new French barrels

MATURATION: 18 months in 225 liter Bordeaux barrels

BARREL TYPE: French oak, 60% new

FORESTS: Center of France

COOPERS: Demptos, Marcel Cadet

BOTTLE AGING: Bottled in July 2017 and released after 18 months bottle age.

BOTTLING CHEMISTRIES:

PH: 3.69

TOTAL ACIDITY: 0.61 g/100ml

ALCOHOL: 14.9% by volume

RES. SUGAR: 0.06 g/100ml (dry)

CELLARING: Vibrant upon release. Ideal consumption from 2020 to 2024.

CASES PRODUCED: 744 six-bottle cases

VINTAGE

Paso Robles saw a fourth consecutive year of below normal rainfall in 2015. The dry conditions experienced locally mirrored the extreme climatic trends witnessed across the entire state of California. Budbreak was early, as is typical in dry years, with vines coming out of dormancy in mid-March. Good growing conditions in April brought rapid shoot growth, and were followed by an unusually cold period during the early May bloom that reduced our Merlot crop yield by roughly 30% due to shatter. This lighter crop ripened readily, with the first Merlot pick on our Creston Vineyard occurring on September 10th. The fruit for our Cuvée POM however hung on the vine for an additional 4 weeks before being harvested at a luxurious state of ripeness on October 10th. This extra hang time brought out the richest fruit expression possible.

CUVÉE POM

The inspiration for J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol on the Right Bank of the Dordogne in Bordeaux. These legendary wines are traditionally composed of Merlot and Cabernet Franc, with sparse additions of Cabernet Sauvignon, 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 2015 J. Lohr Cuvée POM offers varietal aromas of black plum and blueberry, with a barrel bouquet of hazelnut and dark chocolate. Bright fruit notes on the palate speak to the contribution of Malbec in the blend. Chalky and structured for lengthy cellar aging.

—Steve Peck, director of winemaking

FOOD PAIRINGS

Great with Spanish paella or a grilled ribeye with shallots.

WINE LIST DESCRIPTION

Cuvée of Merlot and Malbec with big structure.

J. LOHR
VINEYARDS & WINES

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