

J. LOHR

VINEYARD SERIES

2016 J. LOHR HILLTOP CABERNET SAUVIGNON PASO ROBLES



TECHNICAL DATA

APPELLATION: Paso Robles, San Luis Obispo County, California

COMPOSITION (BLEND): 90% Cabernet Sauvignon, 6% Petit Verdot, 4% Cabernet Franc

HARVEST DATES: September 29 to October 28, 2016

HARVEST PROCESS: Select-picked and sorted

HARVEST CHEMISTRIES: Brix 26.8°, total acidity 0.32 g/100ml, pH 3.72

VINIFICATION:

YEAST: Lalvin ICV-D254 - isolated by the ICV's Dominique Delteil from a Rhone 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: Less than 6 days on skins for most lots

MALOLACTIC: Malolactic complete with Viniflora Oenos

MATURATION: 18 months in 225 liter barrels

BARREL TYPE: French oak, thick stave, very tight grain, 67% new

COOPERS: Sylvain, St. Martin, Marcel Cadet, Demptos, Naddalié

POST MATURATION: Bottled May, 2018

BOTTLING CHEMISTRIES:

PH: 3.63

TOTAL ACIDITY: 0.64 g/100ml

ALCOHOL: 14.9% by volume

RESIDUAL SUGAR: 0.07 g/100ml, dry

CASES PRODUCED: 32,043 six-bottle cases

CELLARING: Bright fruit upon release, with the structure to age comfortably for 7 to 10 years.

VINTAGE

Early seasonal rains were short of average, but the timing was ideal for vine health and wine quality in 2016. Every phenological marker, from budbreak in spring to bloom and veraison in the summer, occurred 1 to 2 weeks earlier than normal. Cabernet buds pushed around the middle of March, following heavy rains earlier in the month. The vine canopy growth propelled through the spring, buoyed by additional light rains in April and an ideal bloom period in early May. Tannin structure for 2016 was amplified by a warm veraison period beginning the third week of July. Good ripening weather brought the Hilltop Cabernet harvest in early, with our highest elevation blocks harvested the second week of October showing the dark color and ripe fruit flavors this wine is known for.

VINEYARDS

Our 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 by 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, resulting in the darkest fruit with resolved tannins year after year.

WINEMAKER'S COMMENTS

2016 Hilltop Cabernet shows dark fruit, chocolate, graphite and anise on the nose. The palate is dense and soft at once with layers of mineral, sweet oak barrel and fresh savory notes.

—Steve Peck, director of winemaking

FOOD PAIRINGS

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

WINE LIST DESCRIPTION

Dense and soft at once. Dark fruit, chocolate, and graphite.



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VINEYARDS & WINES

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