



# J. LOHR

CUVÉE SERIES

## 2016 J. LOHR CUVÉE PAU PASO ROBLES



### TECHNICAL NOTES

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

**COMPOSITION (BLEND):** 65% Cabernet Sauvignon, 21% Cabernet Franc, 13% Petit Verdot, 1% Malbec

**HARVEST DATE:** October 25, 2016 for the Cabernet Sauvignon

**HARVEST PROCESS:** Hand-harvested to half-ton bins, destemmed and classified on the Pellenc Selectivis system, 10% saignée

**HARVEST CHEMISTRIES:** 26.9° Brix average, total acidity 0.65 g/100ml, pH 3.51

**VINIFICATION:**

**YEAST:** Lallemande 43

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

**TEMPERATURE:** Peak fermentation temperature of 88°F was achieved

**MACERATION:** Must was heated prior to yeast inoculation, with pressing 8 days later

**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:** Taransaud, Marcel Cadet, Saury

**BOTTLE AGING:** Bottled May 2018 and released after 20 months bottle age

**BOTTLING CHEMISTRIES:**

**PH:** 3.6

**TOTAL ACIDITY:** 0.64 g/100ml

**ALCOHOL:** 14.9% by volume

**RESIDUAL SUGAR:** 0.07 g/100ml, dry

**CELLARING:** Fruit driven at release, with a structure that should show best from 2023-2028

**CASES PRODUCED:** 1,018 six-bottle cases

### 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 Sauvignon at our Gean Ranch in the Adelaida District woke from dormancy on the 4th of April during a period of 80 degree weather. Vine canopy growth propelled through the spring, buoyed by additional light rains in April. An unusually cool bloom period set in during the latter half of May, which hindered flower pollination and set back crop yields at this vineyard to just 2 tons per acre. Good ripening weather arrived on time for an October 25th harvest of this Cabernet Sauvignon, just days before a season-ending rainshower arrived.

### 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. Our J. Lohr winemaking team 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

*This luxurious 2016 J. Lohr Cuvée PAU displays concentrated aromas of black currant and black cherry along with oak-inspired notes of anise, cedar and cigar box. Classic and oily on the palate, leaving cherry, plum, and granite on the finish. Open and decant an hour before serving for full expression.*

—Steve Peck, director of winemaking

### FOOD PAIRINGS

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

### WINE LIST DESCRIPTION

A polished Bordeaux style blend with rich black fruit and cassis notes.

**J. LOHR**  
VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276  
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

**JLOHR.COM**