



J. LOHR

CUVÉE SERIES

2016 J. LOHR CUVÉE POM PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION: 90% Merlot, 5% Cabernet Franc, 4% Cabernet Sauvignon, 1% Malbec

HARVEST DATES: October 13, 2016 for Merlot

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

HARVEST CHEMISTRIES: 26.6° Brix average, total acidity 0.56 g/100ml, pH 3.65

VINIFICATION:

YEAST: Lallemande 43 yeast was pitched after a 3-day cold soak

FERMENTATION: Fruit was saignée 30% and fermented in 10-ton open-top fermenters with 2 to 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 7 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 May 2018 and released after 20 months bottle age

BOTTLING CHEMISTRIES:

PH: 3.64

TOTAL ACIDITY: 0.63 g/100ml

ALCOHOL: 14.9% by volume

RES. SUGAR: 0.05 g/100ml (dry)

CELLARING: Vibrant upon release. Ideal consumption from 2021 to 2025

CASES PRODUCED: 844 six-bottle cases

VINTAGE

Early seasonal rains fell, though 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. Merlot buds pushed from dormancy in the middle of March, following heavy rains that fell earlier in the month. 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 our Bordeaux varieties in early, with this exceptional Merlot being harvested the second week of October, showing the dark color and ripe red fruit flavors this wine is known for.

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. At J. Lohr, our 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

The 2016 J. Lohr Cuvée POM offers varietal aromas of blueberry and black plum, with a restrained barrel bouquet of hazelnut and toasted pastry. Fleshy and succulent fruit notes finish with the classic cherry palate that the top Merlots of the region are known for. 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

A rich Cuvée of Merlot and Malbec with big structure.

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