



J. LOHR

CUVÉE SERIES

2017 J. LOHR CUVÉE PAU PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION (BLEND): Cabernet Sauvignon 67%, Cabernet Franc 27%, Merlot 5%, Petit Verdot 1%

HARVEST DATE: October 27, 2017 for the Cabernet Sauvignon

HARVEST PROCESS: Hand-harvested to half-ton bins, destemmed and classified on the Pellenc Selectiv system

HARVEST CHEMISTRIES: 28.0° Brix average, total acidity 0.68 g/100ml, pH 3.53

VINIFICATION:

YEAST: Laffort FX10

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

TEMPERATURE: Peak fermentation temperature of 88°F

MACERATION: 10 days skin contact with pressing at dryness

MALOLACTIC: 100% malolactic fermentation in new barrels with Viniflora Oenos

MATURATION: 18 months in oak barrels

BARREL TYPE: Bordeaux Export, 64% new

FORESTS: Center of France

COOPERS: Primarily Marcel Cadet, with Nadalie and Saury

BOTTLE AGING: Bottled in May 2019 and released after 24 months bottle age

BOTTLING CHEMISTRIES:

PH: 3.6

TOTAL ACIDITY: 0.64 g/100ml

ALCOHOL: 14.9% by volume

RESIDUAL SUGAR: 0.06 g/100ml, (dry)

CELLARING: Big and structured at release. Should show best from 2025 through 2030.

CASES PRODUCED: 568 cases

VINTAGE

Generous rains fell prior to the 2017 vintage, ending an unprecedented 5-year throughout California. Budbreak occurred a few days later than normal in 2017, which is typical for wet years. Crop set was light, with yields on this Cabernet block in the Willow Creek District of Paso Robles reaching just 2.3 tons per acre. This late-ripening block of Cabernet Sauvignon was more than eight weeks away from harvest during a September heat wave, so came through the heat spike unharmed. In this vintage, we saw a higher level of tannin structure and flavor ripeness, echoing the string of great vintages from '12 to '14.

CUVÉE PAU

The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux, which are traditionally composed 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 Bordeaux wines through the prism of our world-class Paso Robles fruit.

WINEMAKER'S COMMENTS

Our 2017 J. Lohr Cuvée PAU leads with aromas of red currant and cherry, enveloped in oak-inspired notes of cedar, cigar box, and toasted coconut. The flavorful red fruit entry delivers dense cherry, plum, and chalk with a bright and lasting age-worthy finish.

—Brenden Wood, red winemaker and Steve Peck, director of winemaking

FOOD PAIRINGS

Delicious with grilled herbed lamb chops, beef stews, or hearty cheeses.

WINE LIST DESCRIPTION

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

J. LOHR
VINEYARDS & WINES

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

JLOHR.COM