



J. LOHR

CUVÉE SERIES

2017 J. LOHR CUVÉE POM PASO ROBLES

TECHNICAL NOTES

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

COMPOSITION: 77% Merlot, 23% Malbec

HARVEST DATES: October 24, 2017 for Merlot

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

HARVEST CHEMISTRIES: 26.4° Brix average, total acidity 0.59 g/100ml, pH 3.68

VINIFICATION:

YEAST: Lallemande 43 yeast was pitched

FERMENTATION: Fruit was saignée'd 20% and fermented in 10-ton open-top fermenters with 2-3 punchdowns per day

TEMPERATURE: Cold soak for 3 days followed by a peak temperature of 85°F

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, 50% new

FORESTS: Center of France

COOPERS: Demptos, Marcel Cadet

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

BOTTLING CHEMISTRIES:

PH: 3.57

TOTAL ACIDITY: 0.68 g/100ml

ALCOHOL: 14.9% by volume

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

CELLARING: Vibrant upon release. With proper cellaring, ideal consumption in 2022 to 2025.

CASES PRODUCED: 660 cases

VINTAGE

Our J. Lohr Paso Robles vineyards emerged from a 5-year drought with remarkable quality in the 2017 vintage. The restorative rainfall exceeded the 20-year average by more than 25% in the appellation. Budbreak occurred in our Merlot block 5 at the Creston Vineyard during the first week of April. Bloom was also slightly delayed as we flowered at the end of the third week of May. An extreme heat event occurred in early September, which brought temperatures as high as 115 degrees along the California's coast. Our Merlot crop was several weeks away from harvest and came through the heat spike unharmed. In this vintage we saw the highest level of flavor ripeness since the string of three great vintages from '12 to '14.

CUVÉE POM

Inspiration for J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol on Bordeaux's famed Right Bank. 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 through the prism of our world-class Paso Robles fruit.

WINEMAKER'S COMMENTS

The 2017 J. Lohr Cuvée POM is effusive with aromas of blueberry, marionberry, lilac, and cocoa powder. Vibrant acidity and persistent fresh berry notes resonate on the palate, leaving an angular structure sure to have lengthy cellar potential.

—Brenden Wood, red winemaker and 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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