

“The 2018 J. Lohr Saint-Macaire offers rich varietal aromas of bay leaf, chocolate, black licorice, and ripe plum. It has a dense and fleshy texture with pure fruit intensity on the palate.”

- Brenden Wood
RED WINEMAKER

2018 J. LOHR BUENA VISTA ROAD VINEYARD SAINT-MACAIRE Paso Robles

J. LOHR VINEYARD SERIES

VINEYARDS

This 2018 Saint-Macaire was grown at the Buena Vista Road Vineyard in the warm Region III climate of the Estrella District in Paso Robles. Conditions here are ideal for late-ripening reds such as this rare Bordeaux variety. This thick-skinned variety gets its name from the village of the same name in the appellation of Côtes de Bordeaux Saint-Macaire. Over the past 50 years, plantings of this heritage variety of the Bordeaux region have dwindled from several hundred acres to less than one acre in its country of origin. Clone 03 cuttings for this planting were secured from the FPS mother block at the University of California, Davis in 2014.

VINTAGE

The second vintage of J. Lohr Saint-Macaire was blessed with over 70% of the season's rainfall arriving in the month of March. This perfect timing of precipitation kicked off a vintage of exceptional quality and yield. Budbreak occurred in early April, and a nice stretch of warm weather in May assured a good bloom and fruit set. Summer was quite warm with 38 days over 100 degrees F in the region, which extended the growing season as vines slowed photosynthesis as a defense against the high temperatures. Picking occurred on November 6th at a luxurious level of ripeness.

HARVEST

DATES
November 6, 2018

PROCESS
Hand-picked to half ton bins

CHEMISTRIES
Brix 28.9°
TA 0.59 g/100ml
pH 3.78

COMPOSITION

96% Saint-Macaire
4% Cabernet Sauvignon

VINIFICATION

YEAST
Uvaferm 43

FERMENTATION
One ton macabin with manual punch-downs

TEMPERATURE
Ambient temperature peaking at 80°F

MACERATION
Drained and basket-pressed after 14 days on skins

MALOLACTIC
100% malolactic in barrel

MATURATION

TIME IN BARREL
18 months in neutral oak

BARREL TYPE
225 Liter Bordeaux Export

BOTTLING

ACIDITY
pH 3.67
TA 0.60 g/100ml

ALCOHOL
16.2% by volume

PRODUCTION
30 cases

CELLARING

Expected to age beautifully to 10 years past vintage date.

FOOD PAIRINGS

Enjoy with a charcuterie board of Pata Negra Spanish ham and hard cheeses.

