



J. LOHR

CUVÉE SERIES

2018 J. LOHR CUVÉE PAU PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION (BLEND): Cabernet Sauvignon 79%, Merlot 8%, Petit Verdot 8%, Malbec 5%

HARVEST DATES: October 27th, 2018 for the Cabernet Sauvignon

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

HARVEST CHEMISTRIES: 27.3° Brix average, total acidity 0.78 g/100ml, pH 3.31

VINIFICATION:

YEAST: Lallemend Uvaferm 43

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

TEMPERATURE: Peak fermentation temperature of 90°F was achieved

MACERATION: 10% saignée followed by 8-day skin contact time

MALOLACTIC: 100% malolactic fermentation

MATURATION: 18 months in oak barrels

BARREL TYPE: Bordeaux Export, 60% new

FORESTS: Center of France

COOPERS: Marcel Cadet, Nadalie, Saury

BOTTLE AGING: Bottled July 2020 and released after 20 months bottle age

BOTTLING CHEMISTRIES:

PH: 3.65

TOTAL ACIDITY: 0.62 g/100ml

ALCOHOL: 15.1% by volume

RESIDUAL SUGAR: 0.06 g/100ml (dry)

CELLARING: Fruit driven at release, with a structure that should show its best from 2025 - 2030.

CASES PRODUCED: 392 cases produced

VINTAGE

Thanks to a “Miracle March,” the 2018 growing season will be remembered as the fourth in a string of normal rainfall years in Paso Robles with over 70% of the season’s precipitation being accumulated in a 3-week period beginning the first of March. That kicked off a rare vintage of exceptional quality and yield. A nice stretch of warm weather in May assured a good bloom and fruit set on the developing clusters. It was followed by an unprecedented 46-day heat spell where we saw an unthinkable 38 days over 100 degrees Fahrenheit in the region. This had the effect of extending the growing season as vines shuttered their stomates and slowed photosynthesis as a defense against the high temperatures. Cabernet Sauvignon for this blend was hand-picked in late autumn, on October 27th, with pristine expression of varietal character.

CUVÉE PAU

The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux. These legendary wines are composed primarily from Cabernet Sauvignon and Merlot, with occasional accents from the other traditional Bordeaux red grape varieties. 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.

WINEMAKERS COMMENTS

“This 2018 J. Lohr Cuvée PAU leads with pure cassis and black cherry aromas, accented by notes of cedar and licorice. The expansive palate displays flavors of Bing cherry and fresh plum, with a bright, ageworthy finish.”

—Winemakers Brenden Wood and Steve Peck

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

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