



# J. LOHR

CUVÉE SERIES

## 2018 J. LOHR CUVÉE POM PASO ROBLES



### TECHNICAL NOTES

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

**COMPOSITION:** Merlot 76%, Malbec 23%, Cabernet Sauvignon 1%

**HARVEST DATES:** November 2, 2018 for Merlot

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

**HARVEST CHEMISTRIES:** Brix 26.9°, total acidity 0.47 g/100ml, pH 3.56

**VINIFICATION & AGING:**

**YEAST:** Lallemend Uvaferm 43

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

**TEMPERATURE:** 90°F peak fermentation temperature

**MACERATION:** The tank was drained and pressed at 3.4° Brix after 6 days of skin contact

**MALOLACTIC:** 100% malolactic fermentation

**MATURATION:** 19 months in 225-liter Bordeaux barrels

**BARREL TYPE:** French oak, 20% new

**FORESTS:** Center of France

**COOPERS:** Demptos, Marcel Cadet

**BOTTLE AGING:** Bottled in July 2020 and released with 20 months bottle age

**BOTTLING CHEMISTRIES:**

**pH:** 3.65

**TOTAL ACIDITY:** 0.63 g/100ml

**ALCOHOL:** 15.1% by volume

**RS:** 0.06 g/100ml (dry)

**CELLARING:** Vibrant upon release. With proper cellaring, ideal consumption in 2023 to 2026.

**CASES PRODUCED:** 744 six-bottle cases

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 small 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.

### VINTAGE

Thanks to a "Miracle March," the 2018 Paso Robles growing season reached normal rainfall levels with over 70% of the season's precipitation accumulated in a 3-week period that month. This kicked off a rare vintage of exceptional quality and yield. A stretch of warm weather in May assured a good fruit set in the vineyard. This was followed by an unprecedented 46-day heat spell which began in early July. This delayed ripening as the vines shuttered to conserve moisture in lieu of opening up to photosynthesize. With patience and good luck, we harvested on the morning of November 2nd, the latest harvest on record. Merlot from Block 5 of our Creston Vineyard serves as the base for this Cuvée. Block 5 is located on the highest part of the ranch where the soils are extremely lean and gravelly. With stringent farming, this site consistently produces fruit with low cluster weights and size but high concentration and aromatic intensity. This vintage we included a large percentage of Malbec in the blend to elevate high-tone red fruit aromas and bring a plump, yet focused mouthfeel to the palate.

### WINEMAKERS' NOTES

"The 2018 J. Lohr Cuvée POM is opaque plum in color. Gushing aromas of black cherry, fresh-picked blueberry and blackberry are followed by baked pie crust and cocoa powder. Vibrant acidity and persistent fresh berry flavors are complemented by a plump mid-palate and a long finish of dried cherries and clove."

—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

Blend of Merlot and Malbec with big fruit structure and medium-weight tannins.



@JLOHRWINES | JLOHR.COM

J. LOHR  
VINEYARDS & WINES