

“ The winery-exclusive J. Lohr Shotwell Vineyard Cabernet Sauvignon is a pure expression of this noble variety from six year old vines from a single vineyard block. Black currants, black cherry, and tobacco shape the nose. A firm and energetic structure on the palate gives way to plum, cassis, and anise. ”

- Brenden Wood

RED WINEMAKER



2018 J. LOHR SHOTWELL VINEYARD CABERNET SAUVIGNON Paso Robles

J. LOHR VINEYARD SERIES

VINEYARD

Shotwell Vineyard is located in the El Pomar District of Paso Robles. The climate here is a moderate Region II on the Winkler heat-accumulation scale, which characterizes it as a quite cool location for growing the late-ripening Cabernet Sauvignon variety. This tightly spaced, cane-pruned vineyard is laid out with 8 foot by 4 foot vine spacing on calcareous Linne-Calodo soil. The undulating hills at this location required that the row direction follow the slope of each block.

VINTAGE

2018 was one of those “Miracle-March” vintages where, just as we had resigned ourselves to another year of drought in Paso Robles, Mother Nature provided a series of storms that brought the majority of the seasonal rainfall within a short few weeks. This timing coincided with the end of winter dormancy and the onset of rapid springtime growth - generating healthy vine canopies at our Shotwell Vineyard. A moderate vintage in terms of overall heat accumulation, we selected block 8, Clone 47 Cabernet grafted to 5BB rootstock for this bottling, due to its true-to-type varietal expression and energetic palate.

HARVEST

DATES
October 24, 2018

PROCESS
Pellenc Selectiv with berry sorting

CHEMISTRIES
Brix 27.8° Brix
TA 0.30 g/100ml
pH 3.63

COMPOSITION

100% Cabernet Sauvignon

VINIFICATION

YEAST
Uvaferm 43

FERMENTATION
10% saignée, followed by a closed-top fermentation

TEMPERATURE
92°F until 15° Brix and then reduced to 85°F

MACERATION
5 days on skins

MALOLACTIC
100% with Viniflora CH-16

MATURATION

TIME IN BARREL
19 months

BARREL TYPE
60-gallon French Oak barrels, 33% new

COOPERS
La Tonnellerie Vallaurine for the new barrels

BOTTLING

ACIDITY
pH 3.59
TA 0.60 g/100ml

ALCOHOL
15.3% by volume

PRODUCTION
234 cases

CELLARING

With proper cellaring, will age gracefully for 8 to 12 years from vintage date.

FOOD PAIRINGS

Pairs well with hanger steak seasoned with green peppercorn sauce, served with roasted cauliflower.

