



J. LOHR

CUVÉE SERIES

2019 J. LOHR CUVÉE POM

PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION: 74% Merlot, 18% Malbec, 7% Cabernet Sauvignon, 1% Cabernet Franc

HARVEST DATES: October 24th, 2019 for Merlot

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

HARVEST CHEMISTRIES: 26.7° Brix, total acidity 0.65 g/100ml, pH 3.50

VINIFICATION & AGING:

YEAST: Lallemant ICV-D254

FERMENTATION: 20% saignée, 6-ton open-top tanks with 2-3 punchdowns daily

TEMPERATURE: Medium: peak of 85°F

MACERATION: 6 days skin contact

MALOLACTIC: 100% malolactic fermentation

MATURATION: 24 months in 225-liter Bordeaux barrels

BARREL TYPE: French oak, 42% new

FORESTS: Center of France

COOPERS: Demptos, Marcel Cadet

BOTTLING CHEMISTRIES:

PH: 3.67

TOTAL ACIDITY: 0.67 g/100ml

ALCOHOL: 15.1% by volume

R.S: 0.07 g/100ml (dry)

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

CASES PRODUCED: 249 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/or Cabernet Franc, with additions of other traditional Bordeaux red varieties. 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.

VINEYARD & VINTAGE

Preseason rainfall in Paso Robles was higher than normal in 2019 with 13 inches falling from November to March and an additional inch falling after budbreak that helped fill out the canopy prior to the onset of summer weather. We normally see slightly later budbreak in wet years, as was the case in 2019. This delays the phenological stages for the entire vintage, including bloom, veraison, and harvest. This worked to our advantage in 2019, allowing vines to ripen well into the last weeks of October. Merlot from Block 5 of our Creston Vineyard serves as the base for the Cuvée POM. Block 5 is located on the highest part of the ranch where the soils are extremely lean and gravelly. With careful farming, this site consistently produces Merlot fruit with low cluster weights and size but high concentration and aromatic intensity. We've included a decent percentage of Malbec in the final blend to promote high-tone red fruit aromas and bring a plump yet focused mouthfeel to the palate.

WINEMAKERS' NOTES

"The 2019 J. Lohr Cuvée POM showcases classic Merlot aromas of black cherry, fresh blueberry and blackberry, layered with baked pie crust and cocoa powder. Vibrant acidity, persistent fresh berry flavors, and a plump mid-palate lead to a long finish with notes of dried cherries and clove."

—Brenden Wood, red winemaker and Steve Peck, vp winemaking

FOOD PAIRING

Great with Spanish paella or a grilled ribeye with shallots.

WINE LIST DESCRIPTION

An elegant and expressive Merlot-based, Bordeaux-style blend.



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VINEYARDS & WINES