

“Grown on the hillside across from our J. Lohr Wine Center in the Estrella District of Paso Robles. Fragrant aromas of cocoa powder, berry compote, and fresh brewed espresso give way to more subtle aromas of mint sprig, wild raspberry, and garrigue. The palate is pleasantly pure and plump, with a mouthwatering finish.”

- Brenden Wood

WINEMAKER, RED WINE

# 2019 J. LOHR HOME RANCH CABERNET FRANC

## Paso Robles

J. LOHR VINEYARD SERIES

### VINEYARD

Our Cabernet Franc was grown on the J. Lohr Home Ranch in the warmer Region III Estrella District of Paso Robles. The block was laid out to an east-west row orientation in 2007 at planting, with clone 327 grafted to low-vigor 420A rootstock. The vines are trained to a bilateral cordon and spur pruned, thinning to two shoots per spur annually. Our farming plan includes removing leaves from the fruit zone on the north side of the vine in June, and reducing the crop to one cluster per shoot in late July. This practice assures small, concentrated berries that lead to a luxury level of flavor and color intensity.

### VINTAGE

The 2019 vintage benefited from above-average pre-season rainfall. This left us with a full soil-moisture profile as the vines woke from dormancy in April. Summer temperatures rose to normal for the region, with enough daytime heat to ripen the fruit, followed by cold nighttime temperatures which preserved flavors and acidity. Meticulously farmed by J. Lohr Home Ranch Vineyard Manager John Pierini and his team, this Cabernet Franc was hand-picked on October 24th and made in our small-lot winery in Paso Robles. The fruit was sorted and fermented in a small open-top tank with délestage during peak fermentation to maximize extraction. For decades, Cabernet Franc from our Home Ranch has been one of our best kept secrets, utilized as a component in a number of our top blends. It is a real thrill to produce this single varietal, limited release bottling.



### HARVEST

**DATES**  
October 24th, 2019

**PROCESS**  
Hand picked into 1/2 ton bins and sorted with Pellenc Selectiv

**CHEMISTRIES**  
Brix 29.4°  
TA 0.50 g/100ml  
pH 3.59

### COMPOSITION

100% Cabernet Franc

### VINIFICATION

**YEAST**  
Lallemand ICV-D254

**FERMENTATION**  
Fermented in a 12-ton open-top tank

**TEMPERATURE**  
Peak fermentation at 85°F

**MACERATION**  
Six days on skins

**MALOLACTIC**  
Completed in barrel

### MATURATION

**TIME IN BARREL**  
18 months

**BARREL TYPE**  
Bordeaux Export French oak, 16% new wood

**COOPERS**  
Demptos and Marcel Cadet medium toast barrels

### BOTTLING

**ACIDITY**  
pH 3.61  
TA 0.62 g/100ml

**ALCOHOL**  
15.5 % by volume

**RESIDUAL SUGAR**  
0.11 g/100ml (dry)

**PRODUCTION**  
202 twelve-bottle cases

### CELLARING

This vintage has the phenolic concentration and aromatic finesse to age elegantly for 10 to 15 years.

### FOOD PAIRINGS

Pairs well with filet mignon and mushroom sauce, or with roast turkey and cranberry sauce.

