

“The winery-exclusive 2019 J. Lohr Shotwell Vineyard Cabernet Sauvignon is a pure expression of this noble variety from six year-old vines. Big aromas of black currant and fresh blackberry are supported by hints of blueberry, anise, and olive tapenade. Black cherry and plum flavors follow, held together by a firm yet energetic structure on the palate.”

- Brenden Wood
RED WINEMAKER

2019 J. LOHR SHOTWELL VINEYARD CABERNET SAUVIGNON

Paso Robles El Pomar District

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 cane-pruned vineyard is laid out with 8 foot by 4 foot vine spacing on calcareous Linne-Calodo soil and was planted from 2013 to 2015. The undulating hills at this location required that the row direction for planting follow the slope of each block.

VINTAGE

The 2019 vintage benefited from above-average pre-season rainfall that fell throughout the winter months from November to March, leaving us with a full moisture profile in the soil 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 cool nighttime temperatures which preserved flavors and acidity. The long growing season in 2019 paid off with fruit for this prized bottling being picked on October 28th with opulent yet balanced flavors.



HARVEST

DATES
October 28, 2019

PROCESS
Pellenc Selectiv with berry sorting capacity

CHEMISTRIES
Brix 29.2°
TA 0.51 g/100ml
pH 3.51

COMPOSITION

100% Cabernet Sauvignon

VINIFICATION

YEAST
Pinnacle Fructo Select

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

TEMPERATURE
Fermented at 89°F

MACERATION
A brief 5-day fermentation on skins

MALOLACTIC
100% malolactic fermentation with Viniflora CH-16

MATURATION

TIME IN BARREL
18 months

BARREL TYPE
60-gallon French oak barrels, 21% new

COOPERS
Taransaud and Berger for the new barrels

BOTTLING

ACIDITY
pH 3.59
TA 0.62 g/100ml

ALCOHOL
15.3% by volume

RESIDUAL SUGAR
0.05 g/100ml (dry)

PRODUCTION
252 cases

CELLARING

Will age gracefully for 8 to 12 years from vintage date.

FOOD PAIRINGS

Classic Cabernet Sauvignon flavors pair well with hanger steak seasoned with green peppercorn sauce, served with roasted cauliflower.

