

“ The winery-exclusive 2020 J. Lohr Shotwell Vineyard Cabernet Sauvignon is a pure expression of this noble variety from seven year-old vines. Big aromas of black currant and fresh blackberry are supported by hints of blueberry, pepper, and thyme. Black cherry and plum flavors follow, held together by a firm yet energetic structure on the palate. ”

- Brenden Wood  
RED WINEMAKER

# 2020 J. LOHR SHOTWELL VINEYARD CABERNET SAUVIGNON

## Paso Robles El Pomar District

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

### VINEYARD

The J. Lohr 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, 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. The cooler climate demands that our J. Lohr viticulturalists closely monitor vine water stress to achieve the ripest possible flavors and softest tannins.

### VINTAGE

Overall, precipitation for the 2020 season in Paso Robles was on par with its 25-year historical average. Springtime enjoyed temperate daytime temperatures, which allowed the vines to have good flower bloom, healthy canopy growth, and modest fruit set (after two previous years of above average crop loads). Late August and September saw record heat waves; fortunately, the protective canopies and moderate fruit load allowed the vines to withstand the heat with little desiccation. Ultimately, we chose lots from two separate hilltop locations on our J. Lohr Shotwell ranch to craft this prized Cabernet Sauvignon. Both lots came from clone 169 vines, which are known for low to moderate berry size with high color potential and round tannins. The lots were racked together and aged in 78% 3rd-fill and 22% new French oak barrels to showcase the complex vineyard-driven flavors against a restrained oak backdrop.

### HARVEST

**DATES**  
September 29th and  
October 12th, 2020

**PROCESS**  
50% of the fruit was hand-picked into macrobins while the balance of the fruit was machine-picked

**CHEMISTRIES**  
Brix 26.8°  
TA 0.55 g/100ml  
pH 3.50

### COMPOSITION

100% Cabernet Sauvignon

### VINIFICATION

**YEAST**  
Pinnacle Fructo Select

**FERMENTATION**  
Berries sorted and crushed. 3 pumpovers per day with additional delestage at 18° Brix

**TEMPERATURE**  
90°F peak fermentation temperature to maximize anthocyanin extraction

**MACERATION**  
6 days on skins average fermentation time

**MALOLACTIC**  
100% malolactic fermentation in French oak barrels

### MATURATION

**TIME IN BARREL**  
Aged 18 months in barrel

**BARREL TYPE**  
60-gallon French oak barrels, 22% new

**COOPERS**  
Dargaud et Jaegle, Saury

### BOTTLING

**ACIDITY**  
pH 3.60  
TA 0.63 g/100ml

**ALCOHOL**  
15.2% by volume

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

**PRODUCTION**  
250 12-bottle cases

### CELLARING

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

### FOOD PAIRINGS

Pairs well with hanger steak with peppercorn sauce and roasted cauliflower.

