



# J. LOHR

CUVÉE SERIES

## 2012 J. LOHR CUVÉE PAU PASO ROBLES



### TECHNICAL NOTES

**APELLATION:** Paso Robles AVA, San Luis Obispo County, California

**COMPOSITION (BLEND):** Cabernet Sauvignon 76%, Malbec 10%, Merlot 8%, Petit Verdot 5%, Cabernet Franc 1%

**HARVEST DATES:** October 29th, 2012 for the Cabernet Sauvignon

**HARVEST PROCESS:** Hand-harvested to half-ton bins, destemmed and berry sorted using Vaucher Beguet Mistral system

**HARVEST CHEMISTRIES:** 25.7° Brix average, total acidity, 0.50 g/100ml, pH 3.64

**VINIFICATION:**

**YEAST:** Lallemend ICV-D80 and ICV-D254

**FERMENTATION:** Fermented in a 6-ton open-top tank

**TEMPERATURE:** A peak fermentation temperature of 92°F was achieved

**MACERATION:** 3-day cold soak prior to yeast inoculation, with pressing 12 days later on November 13th

**MALOLACTIC:** 100% malolactic fermentation with Viniflora Oenos

**MATURATION:** 20 months in oak barrels

**BARREL TYPE:** Bordeaux Export, 60% new

**FORESTS:** Center of France

**COOPERS:** Saury and Marcel Cadet (water bent)

**BOTTLE AGING:** Bottled in May 2014 and released after 20 months bottle age.

**BOTTLING CHEMISTRIES:**

**PH:** 3.64

**TOTAL ACIDITY:** 0.63 g/100ml

**ALCOHOL:** 14.3% by volume

**RESIDUAL SUGAR:** 1.4 g/L, dry

**CELLARING:** Delicious now, but has the structure to age for 10 to 15 years.

**CASES PRODUCED:** 1,332 six-bottle cases

### VINTAGE

Every vintage has its own personality; a unique history of climatic experience that shapes the flavor of the wine we taste in the glass. 2012 was preceded by two of the coldest vintages in a decade and was welcomed with open arms in the Paso Robles region as a return to the norm. Preseason rainfall was a bit on the shy side at 60% of normal, with a nice wet storm arriving at budbreak the first week of April. This rain brought welcome moisture for growth and suppressed chances of a spring frost. We now know that 2012 was the first of four years of drought in California and the Paso Robles area. Our typically warm springtime conditions brought rapid shoot growth, and irrigation was stopped in our vineyards in mid-June to promote seed ripening and to prevent the development of undesirable green, herbal characteristics in the fruit. A period of triple-digit temperatures added definition to the vintage in mid-August toward the end of veraison. That heat spike seemed to give the vintage an uptrend of tannin structure for Cabernet Sauvignon. Ideal warm and dry September weather pushed ripeness along, and the harvesting of our Cabernet Sauvignon for the Cuvée PAU occurred at the end of October.

### CUVÉE PAU

The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux composed primarily from Cabernet Sauvignon and Merlot, with Cabernet Franc, Malbec and Petit Verdot accents. Winemaking is given the freedom to emulate these great wines without the restrictions of varietal percentages, instead keenly focusing on the texture and complexity of the blend that nature delivers with each vintage.

### WINEMAKER'S COMMENTS

*The 2012 J. Loehr Cuvée PAU blends savory Cabernet and blue fruit Malbec aromas with a hazelnut-like barrel bouquet. The bright palate is dense with ripe fruit, offering notes of violet, anise and black tea. Plum fruit in the finish speaks to the Malbec and Merlot in this Bordeaux-style blend. Open and decant an hour before serving to open up to full expression.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

Delicious with grilled rosemary lamb chops with garlic mashed potatoes and roasted beets, or beef medallions topped with Gorgonzola cheese.

### WINE LIST DESCRIPTION

A savory Cabernet Sauvignon blend with notes of violet, anise, and black tea.

**J. LOHR**  
VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276  
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

**JLOHR.COM**