

“ Black cherry and cassis layer

neatly with hazelnut and

patisserie aromas; dark berry

flavors saturate the palate,

with fine tannins and notes of

cinnamon, nutmeg, and cocoa.”

- Brenden Wood

RED WINEMAKER



# 2022 J. LOHR CAROL'S VINEYARD CABERNET SAUVIGNON St. Helena, Napa Valley

J. LOHR VINEYARD SERIES

## VINEYARD

Named for Jerry Lohr's late wife Carol Waldorf Lohr, Carol's Vineyard lies in northern St. Helena along the Napa River. Comprised of 27 acres of Cabernet Sauvignon (clone 337 on 3309 rootstock) and 4.3 acres of Petit Verdot (clone 400 on 3309 rootstock), the well-drained, gravelly, sandy loam soil and Bordeaux-like climate here are ideally suited to producing richly textured, luxury-quality fruit.

## VINTAGE

Napa Valley benefited from abundant winter rainfall; this set the stage for mild spring weather leading to an even, early budbreak in April 2022. Overall, the growing season brought plenty of sunshine, with temperatures typically hovering in the high 80s to low 90s. However, the beginning of September saw a sweltering heatwave throughout California that accelerated berry ripeness levels and Brix accumulation. Fortunately, cooler weather followed, giving the vines a timely break and preserving the balanced flavors Napa Valley is known for. We hand-harvested our Cabernet Sauvignon from Carol's Vineyard into half-ton bins on September 14th and 15th. The berries were sorted using the Pellenc Selectiv system, then destemmed and crushed with the Pellenc Extractiv system.

### HARVEST

#### DATES

September 14th & 15th,  
2022

#### PROCESS

Hand-picked into half-  
ton bins

#### CHEMISTRIES

Brix 30.6°  
TA 0.48 g/100ml  
pH 3.73

### COMPOSITION

96% Cabernet Sauvignon,  
4% Petit Verdot

### VINIFICATION

#### YEAST

Pinnacle Fructo Select

#### FERMENTATION

Délestage during peak  
fermentation;  
3 punchdowns daily

#### TEMPERATURE

Peak of 85°F

#### MACERATION

12-days skin contact

#### MALOLACTIC

100% malolactic in  
barrels

### MATURATION

#### TIME IN BARREL

18 months

#### BARREL TYPE

French oak, Bordeaux  
export

#### COOPERS

Nadalié, Saury

### BOTTLING

#### ACIDITY

pH 3.59  
TA 0.61 g/100ml

#### ALCOHOL

15.2% by volume

#### RESIDUAL SUGAR

0.06 g/100ml (dry)

#### PRODUCTION

1,991 six-bottle cases

J. LOHR  
*Touching  
Lives®*

The heartfelt J. Lohr *Touching Lives* initiative began in 2009. Three dollars from every bottle purchased of J. Lohr Carol's Vineyard Cabernet Sauvignon, whether at your local restaurant, wine shop, online, or at our Wine Centers, is donated to National Breast Cancer Foundation, Inc.® programs.

