



J. LOHR

CUVÉE SERIES

2022 J. LOHR CUVÉE POM

PASO ROBLES



TECHNICAL NOTES

APPELLATION: Paso Robles AVA, San Luis Obispo County, California

COMPOSITION: 40% Merlot, 35% Malbec, 20% Cabernet Sauvignon, 5% Cabernet Franc

HARVEST DATES: October 12th, 2022 for Merlot

HARVEST PROCESS: Hand-picked to half-ton bins, destemmed and crushed using a Pellenc Extractiv system

HARVEST CHEMISTRIES: 25.4° Brix, Total Acidity 0.42 g/100ml, pH 3.79

VINIFICATION & AGING:

YEAST: Pinnacle Fructo Select

FERMENTATION: 6-ton open-top fermenter

TEMPERATURE: 85°F peak

MACERATION: 7 days skin contact time

MALOLACTIC: 100% malolactic fermentation

MATURATION: 18 months in 225-liter Bordeaux barrels

BARREL TYPE: French oak, 50% new wood

FORESTS: Center of France

COOPERS: Demptos, Marcel Cadet, Sylvain

BOTTLING CHEMISTRIES:

pH: 3.61

TOTAL ACIDITY: 0.60 g/100ml

ALCOHOL: 14.9% by volume

R.S: 0.07 g/100ml (dry)

CELLARING: Vibrant upon release. With proper cellaring, ideal consumption in 2026 to 2030.

CASES PRODUCED: 476 cases

Inspiration for J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol on Bordeaux's famed Right Bank. Many of these legendary wines are composed primarily of Merlot, with additions of other traditional Bordeaux red varietals. At J. Lohr, our winemaking team is given the freedom to emulate these great wines through the prism of our world-class Paso Robles fruit.

VINEYARD & VINTAGE

Overall, rainfall totals for the 2022 vintage in Paso Robles were low, just 65% of the 25-year historical average. Weather was quite cool during budbreak in the month of April, with a few nights briefly dipping below freezing. However, plenty of warm, sunny days followed from springtime through completion of veraison in early August. August 31st marked the beginning of an unprecedented heat wave throughout most of California, accelerating berry ripeness. Thankfully, unusually cool, cloudy weather and a little bit of drizzle arrived in mid-September, bringing relief to parched grapevines. Merlot for this bottling was hand-picked on October 12th, then sorted and whole berry-fermented in a small, 6-ton open-top tank. Roughly 1/3 of the blend is composed of Malbec, which contributes high-tone red fruit and enticing floral aromas. 20% Cabernet Sauvignon brings density and structure to the mid-palate while a small addition of Cabernet Franc brings freshness to the aroma and finish.

WINEMAKERS' NOTES

"Attractive aromas of black cherry, peppermint, and Japanese plum dusted with dark cocoa powder. On the palate, loads of concentrated fresh raspberry that finishes with accents of crushed violet, peppercorn, and flaky pie crust."

—Brenden Wood, red winemaker and Steve Peck, vp winemaking

FOOD PAIRING

Great with Spanish paella or a grilled ribeye with shallots.

WINE LIST DESCRIPTION

A sophisticated Merlot-based, Bordeaux-style cuvée.



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VINEYARDS & WINES