



# J. LOHR

CUVÉE SERIES

## 2022 J. LOHR CUVÉE ST. E PASO ROBLES

### TECHNICAL NOTES

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

**COMPOSITION (BLEND):** 69% Cabernet Franc, 26% Cabernet Sauvignon, 5% Malbec

**HARVEST DATES:** October 10, 2022 for Cabernet Franc

**HARVEST PROCESS:** Hand-picked to half-ton bins, destemmed and crushed on Pellenc Extractiv system.

**HARVEST CHEMISTRIES:** 27.7° Brix, Total Acidity 0.40 g/100ml, pH 3.80

**VINIFICATION:**

**YEAST:** ICV-D254

**FERMENTATION:** 12-ton open-top tank

**TEMPERATURE:** Peak of 85°F

**MACERATION:** 8 days on skins

**MALOLACTIC:** 100% malolactic fermentation

**MATURATION:** 18 months in 225-liter French oak barrels

**BARREL TYPE:** French oak, 58% new wood

**COOPERS:** Marcel Cadet, Dargaud et Jaegle, Sylvain

**BOTTLING CHEMISTRIES:**

**pH:** 3.61

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

**ALCOHOL:** 15.2% by volume

**R.S.:** 0.11 g/100ml, (dry)

**CELLARING:** Splendid upon release but designed to evolve fascinating tertiary notes through 2034

**CASES PRODUCED:** 639 cases

The inspiration for our J. Lohr Cuvée St. E comes from the Grand Cru wines of St. Émilion on Bordeaux's famed Right Bank. These memorable wines are often composed primarily of Cabernet Franc with accenting touches of the other accepted Bordeaux red varietals. We are 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.

### 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. Cabernet Franc grown on Block 60 of our J. Lohr Home Ranch was farmed by vineyard manager John Pierini and his team with the Cuvée St. E program in mind. This block consistently provides fruit of deep color, polished tannins, and the complex savory elements that are cherished by Cabernet Franc aficionados worldwide. Clusters were hand-picked on October 10, 2022 and sorted using our Pellenc Selective system.

### WINEMAKERS' COMMENTS

"Sophisticated blueberry and boysenberry compote aromas fold together with cacao nib, fresh brewed espresso, and thyme. On the palate, juicy black cherry flavors wrap around a dusty tannin core leading to a long, pleasing finish."

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

### FOOD PAIRING

A perfect pairing for filet mignon with a shallot-cream sauce or osso bucco over a bed of polenta.

### WINE LIST DESCRIPTION

A savory, luxury-class Cabernet Franc blend with aromas of dark chocolate and a fine tannin texture



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VINEYARDS & WINES