



# J. LOHR

CUVÉE SERIES

## 2023 J. LOHR CUVÉE POM

PASO ROBLES



### TECHNICAL NOTES

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

**COMPOSITION:** 67% Merlot, 33% Malbec

**HARVEST DATES:** November 2nd, 2023

**HARVEST PROCESS:** Handpicked to half-ton bins and destemmed

**HARVEST CHEMISTRIES:** 25.4° Brix, Total Acidity 0.62 g/100ml, pH 3.52

#### VINIFICATION & AGING:

**YEAST:** Zymaflore XPure

**FERMENTATION:** Whole berry fermentation with light punchdown three times daily

**TEMPERATURE:** 90°F peak

**MACERATION:** 5 days on skins

**MALOLACTIC:** 100% ML+

**MATURATION:** 19 months in 225-liter Bordeaux barrels

**BARREL TYPE:** French oak, 52% new

**COOPERS:** Marcel Cadet, Sylvain

#### BOTTLING CHEMISTRIES:

**pH:** 3.55

**TOTAL ACIDITY:** 0.67 g/100mL

**ALCOHOL:** 14.5% by volume

**R.S:** 0.055 g/100mL (dry)

**CELLARING:** Vibrant upon release. With proper cellaring, ideal consumption in 2027 to 2032.

**CASES PRODUCED:** 1,032 6-bottle cases

Inspiration for J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol on Bordeaux's famed Right Bank. These legendary wines are often traditionally composed of Merlot, with allowed additions of the other four red Bordeaux 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

Paso Robles experienced record rainfall from December 2022 to March 2023; rain totals were nearly double the 30-year average. Cool weather persisted through much of the growing season, with cloudy skies prevailing until the end of June. Veraison occurred during the second and third weeks of August, about two weeks behind schedule. Near perfect warm weather settled in and continued through October and November. This allowed us to wait until late autumn to pick fruit with pristine quality and optimal maturity. Merlot from our Creston Vineyard in the El Pomar District was handpicked on November 2nd, then sorted and whole-berry fermented in a small, 6-ton open-top tank. Roughly 1/3 of the blend is Malbec, which contributes high-tone red fruit and enticing floral aromas.

### WINEMAKERS' NOTES

"Attractive aromas of black cherry, spearmint, and Japanese plum drizzled in milk chocolate ganache. On the palate, loads of concentrated fresh raspberry flavors, with crushed violet and pie crust notes and a succulent, supple finish."

—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, luxury-class, Merlot-based Bordeaux-style blend.



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VINEYARDS & WINES