

2023 J. LOHR ESTATES

# SEVEN OAKS

## CABERNET SAUVIGNON

“Ripe fruit aromas of black cherry and currant are accented by notes of toasted pastry, hazelnut, and vanilla from our authentic barrel aging program. Big, juicy red-fruit flavors infuse the palate while softly textured tannins lead to a long, gratifying finish.”

—Brenden Wood, red winemaker

### VINEYARDS

The predominant sources for our J. Lohr Estates Seven Oaks Cabernet Sauvignon are our estate vineyards located directly opposite our J. Lohr Paso Robles Wine Center and two newer sites just to the north: the J. Lohr Sinclair and J. Lohr Jones Ranches. The Seven Oaks vineyard was initially planted on its own rootstock, utilizing some of the indigenous Estrella clones widely planted in Paso Robles. The soils in our vineyards vary from gravelly clay loam to limestone-based; various rootstock and clonal combinations have been used to maximize the expression of each site.

### VINTAGE

Paso Robles experienced record winter rainfall from December 2022 to March 2023, recharging the parched soil profiles after two years of drought-like conditions. Colder weather persisted through much of the growing season, with veraison occurring during mid-August, about two weeks behind schedule. Thankfully, near-perfect warm weather in October and November allowed us to wait until late autumn to pick fruit with optimal flavor and anthocyanin development. At J. Lohr, we utilize proprietary fermentation methods to extract the full flavor and pigment of our Cabernet Sauvignon while keeping tannins soft and gratifying. Our authentic 12-month barrel aging program elevates fruit complexity with enticing toasted pastry aromas.

### COMPOSITION

86% Cabernet Sauvignon, 9% Petite Sirah,  
3% Petit Verdot, 1% Merlot, 1% Cabernet Franc

### ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

### HARVEST DATES

October 2nd through November 4th, 2023

### BRIX AT HARVEST

26.1° Brix average

### CELLARING

Balanced and fruit forward upon release, with adequate structure to age seven years or longer.

### VINIFICATION

**Fermentation:** In stainless steel tanks, with peak temps reaching 90°F for 24 hours for maximum color extraction

**Malolactic:** 100% ML+

**Maturation:** 12 months aging in 60-gallon American oak cooperage; 18% new

**Barrel type:** Predominantly medium and medium-plus toasted Missouri and Minnesota oak with toasted heads

### BOTTLING CHEMISTRIES

**pH:** 3.61

**Alcohol:** 14.5% by volume

**Total Acidity:** 0.61 g/100ml

**Residual Sugar:** 0.17 g/100ml (dry)

### WINE LIST DESCRIPTION

The original Cabernet Sauvignon from this time-honored producer that defined the Paso Robles style. Intense flavors of black cherry, cassis, and toasted pastry and a soft, juicy palate.

### CERTIFIED SUSTAINABLE

The Certified California Sustainable seal on the back label attests that at least 85% of the grapes were grown on a certified sustainable vineyard and that the wine was produced in a certified sustainable winery.

