

“The winery-exclusive 2021 J. Lohr Shotwell Vineyard Cabernet Sauvignon is a pure expression of this noble variety. Big aromas of black currant and fresh blackberry are supported by hints of blueberry, pepper, and thyme. Black cherry and plum flavors follow and are held together by a firm yet energetic structure on the palate.”

- Brenden Wood  
RED WINEMAKER



# 2021 J. LOHR SHOTWELL VINEYARD CABERNET SAUVIGNON

## Paso Robles El Pomar District

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

### VINEYARD

The J. Lohr Shotwell Vineyard is located in the El Pomar District of Paso Robles. The climate here is a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a quite cool location for growing the late-ripening Cabernet Sauvignon variety. This tightly spaced, cane-pruned vineyard is laid out with 8 foot by 4 foot vine spacing on calcareous Linne-Calodo soil, and was planted from 2013 to 2015. The undulating hills at this location required that the row direction for planting follow the slope of each block.

### VINTAGE

Paso Robles experienced generous preseason rainfall during the month of January 2021 but an especially dry winter and spring followed. Dry conditions that year forced vines to produce small but concentrated berries, typical of drought years in Paso Robles. However, mild daytime temperatures paired with cool nights kept berries fresh and allowed Paso Robles winegrowers the luxury of patience to harvest grapes at optimal ripeness. Extractable anthocyanin content from red grapes in Paso Robles reached an all-time high in 2021, with resulting wines eclipsing color density levels of the acclaimed 2007, 2013, and 2019 vintages. This bottling comes from block 11, which was planted with clone 169 Cabernet Sauvignon. Élevage took place in 80% neutral oak barrels and 20% new French oak barrels to showcase the complex vineyard-driven flavors within a modest oak framework.

### HARVEST

**DATES**  
October 8th, 2021

**PROCESS**  
Select Harvest picked then destemmed and crushed

**CHEMISTRIES**  
Brix 27.1°  
TA 0.54 g/100ml  
pH 3.66

### COMPOSITION

100% Cabernet Sauvignon

### VINIFICATION

**YEAST**  
Zymaflore XPure

**FERMENTATION**  
6 pumpovers per day

**TEMPERATURE**  
92°F peak to maximize anthocyanin extraction

**MACERATION**  
5 days on skins to balance tannin extraction

**MALOLACTIC**  
100% secondary fermentation in French oak barrels

### MATURATION

**TIME IN BARREL**  
Aged 20 months in barrel

**BARREL TYPE**  
60-gallon French oak barrels, 20% new

**COOPERS**  
Marcel Cadet, Sylvain

### BOTTLING

**ACIDITY**  
pH 3.59  
TA 0.65 g/100ml

**ALCOHOL**  
15.2% by volume

**RESIDUAL SUGAR**  
0.04 g/100ml (dry)

**PRODUCTION**  
462 12-bottle cases

### CELLARING

Will age gracefully for 8 to 12 years from vintage date.

### FOOD PAIRINGS

Classic Cabernet Sauvignon flavors pair well with hanger steak seasoned with green

peppercorn sauce and served with roasted cauliflower.

