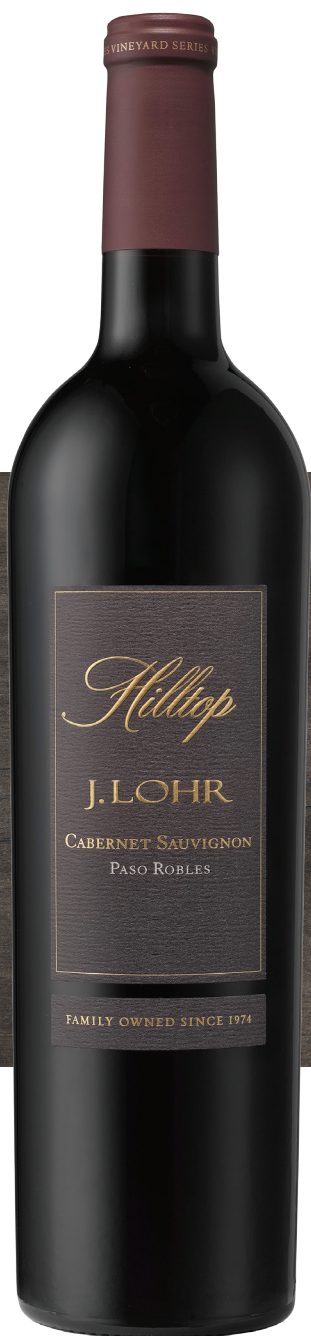


“Displays blackberry and blueberry compote aromas garnished with crushed violet, cracked pepper, and black tea. Plump fruit on the palate with fine-grained tannins. Juicy layers of black and red currants lead to a bright finish accented by pastry notes from the 16 months aging in French cooperage.”

- **Brenden Wood**
RED WINEMAKER



2022 J. LOHR HILLTOP CABERNET SAUVIGNON

Paso Robles

J. LOHR VINEYARD SERIES

VINEYARDS

The 2022 Hilltop Cabernet Sauvignon was grown primarily on the J. Lohr Shotwell Vineyard, located within the cool, Templeton Gap-influenced El Pomar District of Paso Robles. Part of the blend (5%) comes from our Beck Vineyard, which is located at 1,700 foot elevation on the La Panza Range in the Creston District. The final 5% comes from our J. Lohr ranches located within the mountainous Adelaida District. Our Paso Robles vineyards are blessed with long summer days of intense sunshine - our near 100°F daytime temperatures are followed by chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime and shale-laden soils. Water is at a premium in these vineyards, requiring our viticulturists to fine-tune pruning and irrigation to achieve dark fruit with resolved tannins year-after-year.

VINTAGE

Paso Robles experienced a dry winter in 2022. Overall, rainfall for the vintage was only 65% of the 25-year historical average in the region. 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 spring through completion of veraison in early August. An unprecedented 10-day heat wave occurred in early September that accelerated berry ripeness and Brix accumulation. Thankfully, unusually cool, cloudy weather and a little bit of drizzle came in September, bringing relief to parched grapevines. Our 2022 Hilltop Cabernet Sauvignon was blended with a portion of Petit Verdot and Malbec; Petit Verdot adds luxurious blue fruit aromas and hones the mid-palate structure while Malbec amplifies red currant aromas and flavor. A touch of Cabernet Franc was also included to freshen fruit aromas and infuse the finish with a lively peppery character.

HARVEST

DATES
September 10th, 2022
to October 7th, 2022

PROCESS
Select Harvest-picked
and berry sorted

CHEMISTRIES
Brix 27.2°
TA 0.60g/100ml
pH 3.49

COMPOSITION
94% Cabernet Sauvignon,
3% Petit Verdot, 2% Mal-
bec, 1% Cabernet Franc

VINIFICATION

FERMENTATION
Primary fermenta-
tion in open-top and
conventional stainless
steel tanks

TEMPERATURE
Peak of 90°F

MACERATION
Six days on skins for
most lots

MALOLACTIC
100% malolactic complete

MATURATION

TIME IN BARREL
16 months in 225-liter
barrels

BARREL TYPE
French oak, very tight
grain, 70% new

COOPERS
Berger, Marcel Cadet,
Nadalie, Saint Martin,
Sylvain, Taransaud

BOTTLING

ACIDITY
pH 3.60
TA 0.61 g/100ml

ALCOHOL
15.0% by volume
RESIDUAL SUGAR
0.16 g/100ml (dry)

PRODUCTION
65,300 6-bottle cases

CELLARING

Complex and refined dark fruit upon release with the structure to age gracefully for 10 to 15 years or longer.

WINE LIST DESCRIPTION

A dense Cabernet Sauvignon from this benchmark Paso Robles producer with elegant layers of blackberry, currant, and toasted pastry.

FOOD PAIRINGS

Delicious with rosemary-seasoned ribeye, and garlic roasted potatoes with parsnips and fennel.

