

“Fragrant berry compote, wild raspberry and mint sprig-infused aromas with hazelnut, cocoa dust and dark roast coffee. The palate is pure, with loads of fresh black cherries, blackberries, and dried herbs.”

- **Brenden Wood**
RED WINEMAKER

2022 J. LOHR HOME RANCH CABERNET FRANC Paso Robles

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

Our Cabernet Franc was grown on the J. Lohr Home Ranch in the warmer Region III Estrella District of Paso Robles. The block was laid out to an east-west row orientation in 2007 at planting, with clone 327 grafted to low-vigor 420A rootstock. The vines are trained to a bilateral cordon and spur pruned, thinning to two shoots per spur annually. The soil is low water-holding, fine loamy Nacimiento - Los Osos complex. Cabernet Franc is an upright-growing variety that is very drought tolerant. Our farming plan includes removing leaves from the fruit zone on the north side of the vines in June, and reducing the crop to one cluster per shoot in late July. This practice assures small, concentrated berries that lead to a luxury level of flavor and color intensity in the wine.

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. Meticulously farmed by J. Lohr vineyard manager John Pierini and his team, this Cabernet Franc was hand-picked and made in our small-lot winery in Paso Robles. The fruit was sorted and fermented in small open-top tanks with delestage during peak fermentation to maximize extraction. For decades, Cabernet Franc from our Home Ranch has been one of our best kept secrets, being utilized as a component in a number of our very best blends.



HARVEST

DATES
October 10th, 2022

PROCESS
Hand-picked

CHEMISTRIES
Brix 29.3°
TA 0.40g/100ml
pH 3.80

COMPOSITION

100% Cabernet Franc

VINIFICATION

FERMENTATION
12-ton open-top tank

TEMPERATURE
Peak of 85°F

MACERATION
8 days on skins

MALOLACTIC
Malolactic fermentation completed in barrel

MATURATION

TIME IN BARREL
16 months aging

BARREL TYPE
225-liter Bordeaux
Export French oak;

12% new
COOPERS
Sylvain, Marcel Cadet

BOTTLING

ACIDITY
pH 3.59
TA 0.61 g/100ml

ALCOHOL
15.2% by volume
RESIDUAL SUGAR
0.09 g/100ml (dry)

PRODUCTION
367 Cases

CELLARING

Sophisticated fruit that will evolve elegantly for 10 to 15 years.

FOOD PAIRINGS

Perfect with honey glazed ham and scalloped potatoes.

