

2022 J. LOHR ESTATES

SEVEN OAKS

CABERNET SAUVIGNON

“Ripe black cherry and currant aromas 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 and Steve Peck, vp winemaking

VINEYARDS

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

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. Thankfully, unusually cool, cloudy weather and a little bit of drizzle came in September, bringing relief to parched grapevines. This respite recharged vines for the final push into the last weeks of harvest. 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 12-month barrel aging program elevates fruit complexity with enticing toasted pastry aromas.



COMPOSITION

78% Cabernet Sauvignon, 13% Petite Sirah,
5% Merlot, 3% Petit Verdot, 1% Cabernet Franc

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

HARVEST DATES

September 5th through October 7th, 2022

BRIX AT HARVEST

26.8° 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 temperatures reaching 85°F

Malolactic: Completed partially in new American oak barrels, with the balance in stainless steel

Maturation: 12 months aging in 60-gallon American oak barrels, 18% new wood

Barrel type: Predominantly Medium-Plus toasted Missouri and Minnesota oak, with toasted heads

BOTTLING CHEMISTRIES

pH: 3.62

Alcohol: 14.0% by volume

Total Acidity: 0.60 g/100ml

Residual Sugar: 0.17 g/100ml (dry)

WINE LIST DESCRIPTION

The original Cabernet Sauvignon from this time-honored producer that has 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.

