

“Pure red fruit aromatics with highlights of currant, cassis, peppercorn, and conifer forest. Exuberant berry flavors fill the palate, accompanied by graphite, black tea, and delightfully fine tannins on the finish.”

- **Brenden Wood**
RED WINEMAKER

2022 J. LOHR STAIRWAY VINEYARD CABERNET SAUVIGNON Paso Robles

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The J. Lohr Stairway Vineyard is located in the Adelaida District of Paso Robles. Slopes can be as much as 50% to 75% at this ranch. Hiking up the vine rows requires caution when traversing the steep, step-like chalk rocks. This part of Paso Robles is an ancient uplifted seabed so fossilized seashells are often found in the ground, even though the vineyard is perched at 1,500 foot average elevation. Daytime high temperatures are moderate at this site due to early afternoon breezes from the nearby Pacific coast, just 13 miles away.

VINTAGE

Overall rainfall for the 2022 growing season was only 65% of the 25-year historical average in Paso Robles. Weather was quite cool during budbreak in the month of April, with a few nights briefly dipping below freezing temperatures. However, plenty of warm, sunny days followed from springtime through completion of veraison in early August. August 31st marked the beginning of an unprecedented 10-day heat wave throughout most of California; thankfully, unusually cool, cloudy weather and a little bit of drizzle came in mid-September bringing relief to parched grapevines. This respite recharged vines for the final push into the last weeks of harvest. Cabernet Sauvignon for this bottling was hand-harvested at Stairway on September 29th, 2022. The fruit was sorted and fermented on skins for 9 days to optimize color and tannin balance.



HARVEST

DATES
September 29th, 2022

PROCESS
Hand-picked to 1/2 ton bins. Sorted, destemmed then crushed with Pellenc Extractiv system

CHEMISTRIES
Brix 27.9°
TA 0.79g/100ml
pH 3.34

COMPOSITION
100% Cabernet Sauvignon

VINIFICATION

FERMENTATION
Fermented in 12-ton open top fermenter with light punchdowns

TEMPERATURE
Peak of 85°F

MACERATION
9 days on skins

MALOLACTIC
100% malolactic complete

MATURATION

TIME IN BARREL
18 months aging in French oak barrels

BARREL TYPE
60-gallon French oak; 17% new

COOPERS
Marcel Cadet Water-Bent, Medium Toast

BOTTLING

ACIDITY
pH 3.54
TA 0.60 g/100ml

ALCOHOL
15.2% by volume

RESIDUAL SUGAR
0.06 g/100ml (dry)

PRODUCTION
467 12-bottle cases

CELLARING

Astonishing aromatics and texture on release but will continue to develop nuanced complexity for 12-15 years.

FOOD PAIRINGS

Pairs well with Chinese pepper steak stir fry. Also try with mushroom risotto or eggplant parmesan as vegetarian options.

