

“Fragrant black cherry and cassis layer neatly with hazelnut and patisserie aromas from French oak barrel aging. Dark berry flavors saturate the palate, intertwined with fine grain tannins and spice notes of cinnamon, nutmeg, and cocoa.”

- Brenden Wood
RED WINEMAKER

2023 J. LOHR CAROL'S VINEYARD CABERNET SAUVIGNON

St. Helena, Napa Valley

J. LOHR VINEYARD SERIES

VINEYARD

Named for Jerry Lohr's late wife Carol Waldorf Lohr, Carol's Vineyard lies in northern St. Helena along the Napa River. Comprised of 24 acres of Cabernet Sauvignon (clone 337 on 3309 rootstock) and 2 acres of Petit Verdot (clone 400 on 3309 rootstock), the well-drained, gravelly, sandy loam soil and Bordeaux-like climate here are ideally suited to producing richly textured, luxury-quality fruit.

VINTAGE

In 2023, Napa Valley received historic winter and spring rainfall due to multiple atmospheric rivers sweeping across California. Moderate spring and summertime temperatures facilitated vigorous, healthy canopies, setting the stage for extended growing and harvest seasons. We hand-harvested our Cabernet Sauvignon from Carol's Vineyard into half-ton bins from October 19 to 23, 2023. The berries were sorted and destemmed then crushed with the Pellenc Extractiv system. We finalized the blend in January of 2024, incorporating 8% Petit Verdot which brings depth of color and complex black fruit components. The wine was aged for 19 months in French oak barrels, 53% new.



HARVEST

DATES
October 19 to 23, 2023

PROCESS
Hand-picked into half-ton bins, sorted, destemmed and crushed on Pellenc Selectiv and Extractiv systems

CHEMISTRIES
28.3° Brix, 0.40 g/100ml
Total Acidity, 3.66 pH

COMPOSITION
92% Cabernet Sauvignon,
8% Petit Verdot

VINIFICATION

YEAST
Pinnacle Fructo Select

FERMENTATION
Light punchdowns 3 times daily

TEMPERATURE
Peak of 90°F for 24 hours, followed by moderate 85°F until completion

MACERATION
9 days skin contact

MALOLACTIC
100% ML+

MATURATION

TIME IN BARREL
19 months

BARREL TYPE
225-liter French oak
Bordeaux-style export barrels, 53% new

COOPERS
Nadalie, Saury, Sylvain

BOTTLING

ACIDITY
pH 3.62
TA 0.61 g/100ml

ALCOHOL
15.2% by volume

RESIDUAL SUGAR
0.038 g/100mL (dry)

PRODUCTION
2,253 6-bottle cases

J. LOHR
Touching Lives

The heartfelt J. Lohr *Touching Lives* initiative began in 2009. Three dollars from every bottle purchased of J. Lohr Carol's Vineyard Cabernet Sauvignon, whether at your local restaurant, wine shop, online, or at our Wine Centers, is donated to National Breast Cancer Foundation, Inc.* programs.

