



J. LOHR

CUVÉE SERIES

2023 J. LOHR CUVÉE ST. E PASO ROBLES

TECHNICAL NOTES

APPELLATION: Paso Robles AVA, San Luis Obispo County, California

COMPOSITION (BLEND): 72% Cabernet Franc, 24% Cabernet Sauvignon, 4% Merlot

HARVEST DATES: October 21st, 24th, & 25th, 2023 for Cabernet Franc

HARVEST PROCESS: Handpicked to half-ton bins, destemmed and crushed on Pellenc Extractiv system.

HARVEST CHEMISTRIES: 28.6° Brix, Total Acidity 0.46 g/100ml, pH 3.61

VINIFICATION:

YEAST: Pinnacle Fructo Select

FERMENTATION: 12-ton open-top tanks with punchdown three times daily and a peak délestage

TEMPERATURE: 90°F peak followed by 85°F fermentation until finished

MACERATION: 7 days on skins

MALOLACTIC: 100% ML+

MATURATION: 19 months in 225-liter French oak barrels

BARREL TYPE: Bordeaux-export style, 62% new

COOPERS: Berger, Sylvain

BOTTLING CHEMISTRIES:

pH: 3.61

TOTAL ACIDITY: 0.63 g/100mL

ALCOHOL: 15.5% by volume

R.S.: 0.054 g/100mL (dry)

CELLARING: Splendid upon release but will evolve elegantly through 2035

CASES PRODUCED: 841 6-bottle cases

The inspiration for our J. Lohr Cuvée St. E comes from the Grand Cru wines of St. Émilion on Bordeaux's Right Bank. These memorable wines are often composed primarily from Cabernet Franc, with accenting touches of the other four approved Bordeaux red varietals. We are given the freedom to emulate these great wines without the restrictions of varietal percentages, instead keenly focusing on the texture and complexity of the blend that nature delivers with each vintage.

VINEYARD & VINTAGE

Paso Robles experienced record rainfall from December 2022 to March 2023; rain totals were nearly double the 30-year average. Cool weather persisted through much of the growing season, with cloudy skies prevailing until the end of June. Veraison occurred during the second and third weeks of August, about two weeks behind schedule. Near perfect warm weather settled in and continued through October and November. This allowed us to wait until late autumn to pick fruit with pristine quality and optimal maturity. Cabernet Franc grown on Block 60 of our J. Lohr Home Ranch was farmed by expert vineyard manager John Pierini and team with the Cuvée St. E program in mind. Clusters were handpicked on October 21st through 25th, 2023 and sorted using our Pellenc Selective system.

WINEMAKERS' COMMENTS

"Sophisticated blueberry and boysenberry compote aromas fold together with cacao nib, fresh brewed espresso, and thyme. On the palate, juicy black cherry flavors wrap around a dusty tannin core, leaving a long, pleasing finish."

—Brenden Wood, red winemaker and Steve Peck, vp winemaking

FOOD PAIRING

A perfect pairing for filet mignon with a shallot-cream sauce or osso bucco over a bed of polenta.

WINE LIST DESCRIPTION

A savory, luxury-class, Cabernet Franc-based Bordeaux-style blend.



@JLOHRWINES | JLOHR.COM

J. LOHR
VINEYARDS & WINES