

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

- **Brenden Wood**
RED WINEMAKER

2023 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 Paso Robles Estrella District. The block was laid out to an east-west row orientation in 2007, with Cabernet Franc 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 vine 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 record winter rainfall from December 2022 to March 2023. Rain totals for the season were nearly double the 30-year average, recharging the parched soil profiles after two years of drought-like conditions. Colder weather persisted through much of the growing season. Veraison occurred during the second and third weeks of August, about two weeks behind schedule. Thankfully, near perfect warm weather arrived October through November. This allowed us to wait until late autumn to pick fruit with pristine quality and optimal maturity. Meticulously farmed by J. Lohr Home Ranch vineyard manager John Pierini and his team, this Cabernet Franc was handpicked and crafted 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.



HARVEST

DATES
October 21, 24, 25th, 2023

PROCESS
Handpicked to half-ton bins. Sorted, destemmed, then crushed with Pellenc Extractiv

CHEMISTRIES
Brix 28.6°
TA 0.46g/100ml
pH 3.61

COMPOSITION

100% Cabernet Franc

CELLARING

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

VINIFICATION

FERMENTATION
Fermented in 12-ton open top fermenter with light punchdowns 3 times daily

TEMPERATURE
90°F peak

MACERATION
7 days skin contact time

MALOLACTIC
Malolactic completed in barrel

FOOD PAIRINGS

Perfect with honey glazed ham and scalloped potatoes.

MATURATION

TIME IN BARREL
15 months aging in French oak cooperage

BARREL TYPE
225-liter Bordeaux Export French oak; 12% new

COOPER
Marcel Cadet

BOTTLING

ACIDITY
pH 3.47
TA 0.65 g/100ml

ALCOHOL
15.5% by volume

RESIDUAL SUGAR
0.048 g/100ml (dry)

PRODUCTION
310 Cases

