

“Displays delightful blackberry and blueberry compote aromas garnished with crushed violet, cracked pepper, and black tea. Plump fruit on the palate with attuned tannins. Juicy layers of black and red currants lead to a bright finish accented by pastry notes from the French oak aging.”

- Brenden Wood
RED WINEMAKER

2023 J. LOHR HILLTOP CABERNET SAUVIGNON Paso Robles

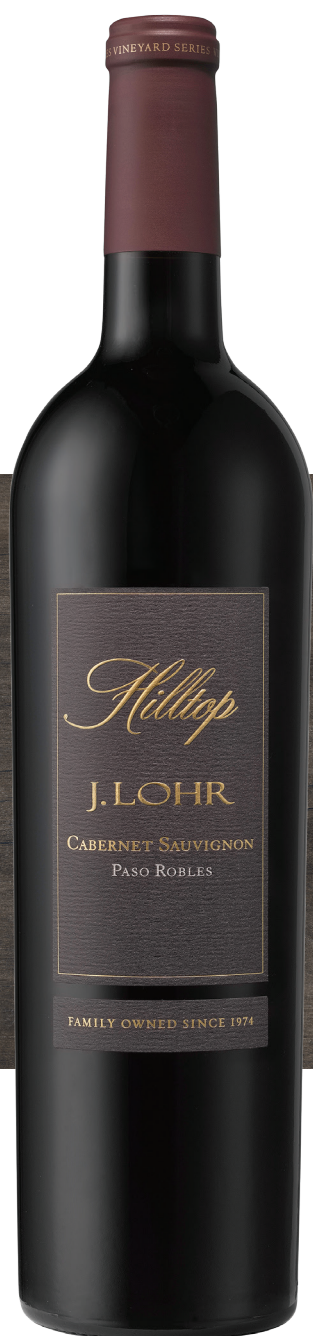
J. LOHR VINEYARD SERIES

VINEYARDS

The foundation of the 2023 Hilltop Cabernet Sauvignon was sourced from the J. Lohr Shotwell Vineyard, in the cool, Templeton Gap-influenced El Pomar District of Paso Robles. Our J. Lohr Beck Vineyard, which is located at a 1,700 foot elevation on the La Panza range in the Creston District, supplied 35% of the fruit. The final 5% came from our J. Lohr ranches within the mountainous Adelaida District. Our Paso Robles vineyards are blessed with long summer days of intense sunshine; our near 100°F daytime temperatures are followed by chilly, ocean-cooled nights in the 50s.

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 mid-August, about two weeks behind schedule. Thankfully, near perfect warm weather arrived in October and November. Beginning on October 7th, Cabernet Sauvignon for this bottling was selectively picked, block by block, over a 1-month span. This phased approach ensured that each vineyard block reached peak phenolic development and flavor expression. Our final lot was picked on November 8th. This 2023 vintage of Hilltop Cabernet Sauvignon was blended with a portion of Petit Verdot and Cabernet Franc. Cabernet Franc freshens the fruit aromas and infuses the finish with a lively peppery character. Petit Verdot adds luxurious blue fruit aromas and hones the mid-palate structure.



HARVEST

DATES

October 7th to
November 8th, 2023

PROCESS

Select Harvest-picked
and berry sorted

CHEMISTRIES

Brix 27.1°
TA 0.57g/100ml
pH 3.49

COMPOSITION

96% Cabernet Sauvignon,
3% Cabernet Franc,
1% Petit Verdot

VINIFICATION

FERMENTATION

Primary fermentation
in open-top and
conventional stainless
steel tanks

TEMPERATURE

Peak fermentation at
90°F

MACERATION

Six days on skins for
most lots

MALOLACTIC

100% Malolactic complete

MATURATION

TIME IN BARREL

16 months

BARREL TYPE

225-liter French oak
barrels - 50% new

COOPERS

Berger, Marcel Cadet,
Nadalie, Saint Martin,
Sylvain, Taransaud

BOTTLING

ACIDITY

pH 3.62
TA 0.61 g/100ml

ALCOHOL

15.2% by volume

RESIDUAL SUGAR

0.049 g/100ml (dry)

PRODUCTION

93,800 6-bottle cases

CELLARING

Complex and refined dark
fruit upon release with the
structure to age gracefully
for 10 to 15 years or longer.

WINE LIST DESCRIPTION

A dense Cabernet Sauvignon from this benchmark producer with elegant layers of blackberry, currant, and toasted pastry.

FOOD PAIRINGS

Delicious with rosemary-seasoned ribeye steak, garlic roasted potatoes with parsnips and fennel.

