

“Generous aromas of black
currant and fresh blackberry
with notes of violet, thyme,
cracked pepper, and holiday
spices. Dark, dense fruit
on the palate with a
juicy core and pliant,
lingering tannins.”

- Brenden Wood
RED WINEMAKER



2023 J. LOHR SHOTWELL VINEYARD CABERNET SAUVIGNON Paso Robles El Pomar District

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The J. Lohr Shotwell Vineyard is located in the El Pomar District of Paso Robles. The climate here is a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a quite cool location for growing the late-ripening Cabernet Sauvignon variety. This tightly spaced, cane-pruned vineyard is laid out with 8 foot by 4 foot vine spacing on calcareous Linne-Calodo soil; it was originally planted from 2013 to 2015. The undulating hills at this location required that the row direction follow the slope of each block.

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. 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. Thankfully, near perfect warm weather arrived in October and November. This allowed us to wait until late autumn to pick fruit with pristine quality and optimal maturity.

HARVEST

DATES
October 31, 2023

PROCESS
Select Harvest picked
then destemmed and
crushed

CHEMISTRIES
Brix 27.5°
TA 0.38 g/100ml
pH 3.52

COMPOSITION

100% Cabernet
Sauvignon

VINIFICATION

YEAST
Pinnacle Fructo Select

FERMENTATION
Primary in conventional
stainless steel tanks

TEMPERATURE
90°F peak for 24 hours,
followed by 85°F
fermentation until finished

MACERATION
6 days on skins

MALOLACTIC
100% malolactic
fermentation

MATURATION

TIME IN BARREL
Aged 18 months

BARREL TYPE
60-gallon French oak,
21% new

COOPERS
Berger, Marcel Cadet

BOTTLING

ACIDITY
pH 3.66
TA 0.59 g/100ml

ALCOHOL
15.5% by volume

RESIDUAL SUGAR
0.05 g/100mL (dry)

PRODUCTION
504

CELLARING

Will age gracefully for
12 to 15 years from
vintage date.

FOOD PAIRINGS

This classic Cabernet
Sauvignon is
extraordinary with
grilled steak with

tarragon-beurre blanc
sauce and roasted
asparagus.

