

Generous aromas of black currant and fresh blackberry with added notes of violet, thyme, cracked pepper and holiday spices. Dark, dense fruit on the palate with a juicy core and medium-weight tannins.

- Brenden Wood
RED WINEMAKER

2022 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, and was planted from 2013 to 2015. The undulating hills at this location required that the row direction for planting follow the slope of each block.

VINTAGE

Paso Robles experienced a dry winter in 2022. Overall, rainfall for the vintage was only 65% of the 25-year historical average in the region. Weather was quite cool during budbreak in the month of April, with a few nights briefly dipping below freezing. However, plenty of warm, sunny days followed from spring through completion of veraison in early August. An unprecedented 10-day heat wave occurred in early September that accelerated berry ripeness and Brix accumulation. Thankfully, unusually cool, cloudy weather and a little bit of drizzle came in September, bringing relief to parched grapevines. This respite recharged vines for the final push into the last weeks of harvest.



HARVEST

DATES
September 12th and
October 7th, 2022

PROCESS
Select Harvest picked
then destemmed and
crushed

CHEMISTRIES
Brix 28.2
TA 0.53 g/100ml
pH 3.54

COMPOSITION

100% Cabernet
Sauvignon

VINIFICATION

YEAST
Zymoflore Xpure
FERMENTATION
In conventional stainless
steel tanks

TEMPERATURE
85°F peak

MACERATION
7 days on skins

MALOLACTIC
100% malolactic
fermentation

MATURATION

TIME IN BARREL
Aged 18 months in
barrel

BARREL TYPE
60-gallon French oak
barrels, 15% new

COOPERS
Sylvain Reserve &
Marcel Cadet Water-
Bent

BOTTLING

ACIDITY
pH 3.58
TA 0.62 g/100ml

ALCOHOL
15.2% by volume

RESIDUAL SUGAR
0.13 g/100ml (dry)

PRODUCTION
572 12-bottle cases

CELLARING

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

FOOD PAIRINGS

Extraordinary with grilled
steak with tarragon-
beurre blanc sauce and
roasted asparagus.

