

“ The debut 2017 J. Lohr Home Ranch Cabernet Franc showcases fruit from the vineyard surrounding our wine center in the Paso Robles Estrella District AVA. Concentrated ripe black plum and fresh red fruit jump from the glass. The palate is supple with a structured finish with savory undertones. ”

- Steve Peck

DIRECTOR OF WINEMAKING

2017 J. LOHR HOME RANCH CABERNET FRANC

Paso Robles

J. LOHR VINEYARD SERIES

VINEYARD

Our Cabernet Franc was grown on the J. Lohr Home Ranch in the warmer Region III Estrella District of Paso Robles. The block was planted in 2007 in an east-west row orientation with clone 327 Franc 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 vines in June and reducing the crop to one cluster per shoot in late July. This practice assures small, concentrated berries that lead to a luxurious level of flavor and color intensity in the wine.

VINTAGE

In 2017, we saw the return of generous rains following the long drought. The Cabernet Franc block awoke from dormancy in the last days of March, with bloom following towards the middle of May. Yields were near average and came in at 2.9 tons per acre after completion of our crop-thinning practices. A severe heat spike along the California coast occurred in early September. Fortunately, the Cabernet Franc was several weeks away from harvest and came through that heat spike unharmed. We saw higher levels of sugar and flavor ripeness in this vintage than had been seen since the string of three great vintages from 2012 to 2014.



HARVEST

DATES
October 20, 2017

PROCESS
Hand-picked

CHEMISTRIES
Brix 28.4°
TA 0.49 g/100ml
pH 3.86

COMPOSITION

89% Cabernet Franc
8% Cabernet Sauvignon
3% Merlot

VINIFICATION

YEAST
Zymaflore FX10

FERMENTATION
Closed-top tank
fermentation following a
20% saignée

TEMPERATURE
Peak of 88°F

MACERATION
Free run drained off skins
after 7 days of fermentation

MALOLACTIC
100% completed in barrel

MATURATION

TIME IN BARREL
19 months

BARREL TYPE
French Oak Bordeaux
barrels, 40% new

COOPERS
Saint Martin

BOTTLING

ACIDITY
pH 3.62
TA 0.49 g/100ml

ALCOHOL
14.5% by volume

BOTTLED
July 2019

PRODUCTION
60 cases

CELLARING

Will showcase the best fruit 3 to 6 years after the vintage date. Will hold for 10 to 15 years.

FOOD PAIRINGS

Will prove a perfect match to grilled lamb preparations or a roasted beet salad.

