

“Our first-ever El Pomar Vineyards Malbec emanates aromas of blueberry, hibiscus flower, and violet. Medium bodied and pleasantly tart, with a cranberry and pomegranate fruit finish on the palate. A Winery Exclusive offering from our Vineyard Series.”

- Steve Peck

DIRECTOR OF WINEMAKING

2017 J. LOHR EL POMAR VINEYARDS MALBEC

Paso Robles

J. LOHR VINEYARD SERIES

VINEYARDS

J. Lohr's Shotwell and Creston Vineyards are located across the road from one another in the El Pomar District sub-appellation of Paso Robles. The climate here is a moderate Region II on the Winkler heat accumulation scale, characterizing it as a fairly cool location for late-ripening Bordeaux varieties. These tightly spaced cordon-trained, spur-pruned vineyards are laid out with an 8' by 4' vine spacing; they were planted on north-facing slopes of calcareous Linne-Calodo soil in 2015. The steep slopes at these locations required that the row direction for planting follow the grade of each block in order for our equipment to navigate the steep terrain.

VINTAGE

The J. Lohr Shotwell and Creston vineyards welcomed in excess of twenty inches of rainfall in 2017, which was the highest rainfall total ever seen by these young vineyard blocks. This followed an unprecedented 5-year period of below average precipitation for the Paso Robles region. A warm vintage, this exciting bottling represents the first-ever crop from these young Malbec plantings. The 2017 final blend is composed of 80% ENTAV clone 596 Malbec from the Shotwell Vineyard and 20% FPS clone 9 Malbec from the Creston Vineyard.



HARVEST

DATES
September 5 and October 19, 2017, for Creston and Shotwell respectively

PROCESS
Hand-picked

CHEMISTRIES
Brix 26.4°
TA 0.48 g/100ml
pH 3.67

COMPOSITION

100% Malbec

VINIFICATION

YEAST
Uvaferm 43

FERMENTATION
Open-top tank
fermentation, twice-daily
punchdowns

TEMPERATURE
A slow, moderate 85°F to preserve fruit aromas

MACERATION
10 days on skins

MALOLACTIC
100% in neutral oak barrels

MATURATION

TIME IN BARREL
19 months

BARREL TYPE
60-gallon French Oak
barrels, 20% new

COOPERS
Saury and Marcel Cadet
for the new barrels

BOTTLING

ACIDITY
pH 3.58
TA 0.61 g/100ml

ALCOHOL
15.2% by volume

BOTTLED
July 2019

PRODUCTION
56 cases

CELLARING

Best fruit within 5 years of vintage date; will hold for 15 years.

FOOD PAIRINGS

Enjoy this exuberant wine with a seafood paella or an Argentine-style beef asado.

