

“ The 2017 J. Lohr Hilltop Cabernet Sauvignon shows splendid ripe fruit, Cocoa powder, and graphite on the nose. The palate comes across dense chalky and soft, with layers of black currant, mineral, and notes of toasted pastry. ”

- Steve Peck

DIRECTOR OF WINEMAKING

# 2017 J. LOHR HILLTOP CABERNET SAUVIGNON

## Paso Robles

J. LOHR VINEYARD SERIES

### VINTAGE

In 2017, generous rainfall returned following the 5-year drought in California. Budbreak occurred by the first week of April followed by bloom in the middle of May. Crop set was average at best, with overall yields under 3 tons per acre for our Hilltop blocks. An extreme heat event occurred in early September which brought temperatures as high as 115 degrees. Thankfully, our Cabernet crop was several weeks away from harvest and came through the heat spike unharmed. In this vintage, we saw a higher level of sugar and flavor ripeness than had been seen since the string of great vintages from '12 to '14. This new 2017 release also marks the debut of dramatic new packaging for our iconic Vineyard Series tier.

### VINEYARDS

Our Hilltop Cabernet Sauvignon is primarily grown at three of J. Lohr's vineyards in Paso Robles. Approximately 60% is from our Shotwell Vineyard in the El Pomar District. The Beck Vineyard, located at a 1,700 elevation in the Creston District, supplies 25% of the fruit. The balance is from our Gean Ranch in the Adelaida District along with a collection of other small sites in the Paso Robles AVA. Blessed with long summer days of intense sunshine, our near 100°F daytime temperatures are followed by chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, gravelly, and sometimes lime shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune irrigation, resulting in the darkest possible fruit with resolved tannins year after year.



### HARVEST

**DATES**  
September 17 through  
October 23, 2017

**PROCESS**  
Select-picked and sorted

**CHEMISTRIES**  
Brix 27.2°  
total acidity 0.43 g/100ml  
pH 3.69

### COMPOSITION

95% Cabernet Sauvignon  
4% Petit Verdot  
1% Malbec

### VINIFICATION

**YEAST**  
Uvaferm 43 was the yeast  
of choice for the higher  
Brix fruit

**FERMENTATION**  
Primary fermentation in  
open-top and conventional  
stainless steel tanks

**TEMPERATURE**  
Peak fermentation at 92°F

**MACERATION**  
Less than 6 days on skins for  
most lots

**MALOLACTIC**  
Malolactic complete with  
Viniflora Oenos

### MATURATION

**TIME IN BARREL**  
18 months in 225 liter  
barrels

**BARREL TYPE**  
French oak, thick stave,  
very tight grain, 70% new

**COOPERS**  
Sylvain, St. Martin, Marcel  
Cadet, Demptos, Nadalié

### BOTTLING

**ACIDITY**  
pH 3.66  
TA 0.64 g/100ml

**ALCOHOL**  
14.9% by volume

**BOTTLED**  
May 2019

**PRODUCTION**  
41,400 six-bottle cases

### CELLARING

Bright fruit upon release,  
with the structure to age  
comfortably for 8 to 12  
years.

### WINE LIST DESCRIPTION

Dense and soft at once.  
Dark fruit, chocolate, and  
graphite.

### FOOD PAIRINGS

Delicious with rose-  
mary-seasoned ribeye  
and garlic roasted pota-  
toes with parsnips and  
fennel.

