

“This first-ever J. Lohr Shotwell Vineyard Cabernet Sauvignon release is a pure expression of a noble variety from young vines on a single vineyard. Black currants, anise and tobacco shape the nose. Firm structure on the palate gives way to a long finish of red fruit. A Winery Exclusive offering from our Vineyard Series.”

- Steve Peck

DIRECTOR OF WINEMAKING



2017 J. LOHR SHOTWELL VINEYARD CABERNET SAUVIGNON

Paso Robles

J. LOHR VINEYARD SERIES

VINEYARD

Shotwell Vineyard is located in the El Pomar District of Paso Robles. The climate here rates a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a fairly cool location for growing late-ripening Cabernet Sauvignon. This tightly spaced, cane-pruned vineyard is laid out with 8 foot by 4 foot vine spacing on calcareous Linne-Calodo soil; it 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. The cooler climate at Shotwell demands that our J. Lohr viticulturalists closely monitor vine stress to achieve the ripest possible flavors and complementing tannins.

VINTAGE

Our Shotwell Vineyard received more than twenty inches of rainfall in 2017 – the highest precipitation total in this young vineyard’s history. This followed an unprecedented 5-year period of below average rainfall for the Paso Robles region and the entire state. A warm vintage, this bottling represents the second crop ever to be harvested from Blocks 14 and 16 that were planted in 2014 to Cabernet Sauvignon ENTAV clone 412.

HARVEST

DATES
October 16, 2017

PROCESS
Pellenc Selectiv with berry sorting

CHEMISTRIES
Brix 27.6° Brix
TA 0.36 g/100ml
pH 3.72

COMPOSITION

100% Cabernet Sauvignon

VINIFICATION

YEAST
Zymaflore FX10

FERMENTATION
25% saignée, followed by a closed-top fermentation

TEMPERATURE
92°F until 15° Brix and then reduced to 85°F

MACERATION
7 days on skins

MALOLACTIC

100% with Viniflora Oenos 2.0

MATURATION

TIME IN BARREL
18 months

BARREL TYPE
60-gallon French Oak barrels, 10% new

COOPERS
Marcel Cadet for the new barrels

BOTTLING

ACIDITY
pH 3.72
TA 0.64 g/100ml

ALCOHOL
14.7% by volume

BOTTLED
July 2019

PRODUCTION
800 cases

CELLARING

With proper cellaring, will age gracefully for 8 to 12 years from vintage date.

FOOD PAIRINGS

Pairs perfectly with a ribeye steak with tarragon butter and roasted cauliflower.

