

“The 2019 J. Lohr Hilltop Cabernet Sauvignon is exceptionally dark in color with aromas of blackberry, black currant, and toasted pastry crust. Dense and soft on the palate, with elegant layers of black and red currants leaving a bright finish.”

- Brenden Wood

WINEMAKER, RED WINE

# 2019 J. LOHR HILLTOP CABERNET SAUVIGNON

## Paso Robles

J. LOHR VINEYARD SERIES

### VINEYARDS

Half of the fruit for the 2019 Hilltop Cabernet Sauvignon was sourced from the J. Lohr Shotwell Vineyard, located within the cool Templeton Gap-influenced El Pomar District of Paso Robles. A third was from our Beck Vineyard, which is uniquely located at a 1,700 foot elevation in the Creston District. The balance of the blend was from the J. Lohr Gean Ranch and another partner ranch, both within the Adelaida District. Our Paso Robles vineyards are blessed with long summer days of intense sunshine and near 100°F daytime temperatures followed by chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime and shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune pruning and irrigation to achieve dark fruit with resolved tannins year after year.

### VINTAGE

Preseason rainfall was higher than normal in 2019. We typically see slightly later budbreak in wets years, which delays the phenological stages for the entire vintage, including bloom, veraison, and harvest. This worked to our advantage in 2019. With adequate canopy and moisture to endure early summer heat spikes, our Cabernet Sauvignon was able to ripen well into the last weeks of October under ideal, temperate growing conditions. This led to Cabernet Sauvignon with extraordinary fruit intensity and depth of color.



### HARVEST

**DATES**  
Oct 25 - Nov 1, 2019

**PROCESS**  
Select harvest machine  
picked and sorted

**CHEMISTRIES**  
Brix 29.4°  
TA 0.50 g/100ml  
pH 3.51

### COMPOSITION

99% Cabernet Sauvignon  
0.7% Petit Verdot  
0.3% Malbec

### VINIFICATION

**YEAST**  
Lalvin ICV-D254

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

**TEMPERATURE**  
Peak fermentation at 91°F

**MACERATION**  
Seven days on skins for  
most lots

**MALOLACTIC**  
Malolactic complete with  
Viniflora CH-16

### MATURATION

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

**BARREL TYPE**  
French oak, thick stave,  
very tight grain, 60% new

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

### BOTTLING

**ACIDITY**  
pH 3.57  
TA 0.62 g/100ml

**ALCOHOL**  
15.1 % by volume

**RESIDUAL SUGAR**  
0.05 g/100ml (dry)

**PRODUCTION**  
45,428 six-bottle cases

### CELLARING

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

### WINE LIST DESCRIPTION

Dense Cabernet  
Sauvignon with elegant  
layers of blackberry,  
currant, and toasted  
pastry.

### FOOD PAIRINGS

Delicious with rosemary-  
seasoned ribeye and  
garlic-roasted potatoes  
with parsnips and fennel.

