



# J. LOHR

WINE CLUBS

## MEMBER NEWSLETTER

*Fall 2022*

MEMBER NEWSLETTER



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*“Harvest is an extraordinary time of the year; I hope you can join us in person this fall at our beautiful, redesigned Paso Robles Wine Center or in San Jose at the original winery.” — Ian Herdman*

### *J. Lohr Wine Club Members,*

As I write this, we are only a few warm days away from the start of the 2022 harvest. When you read this, we will be well into the annual crush, working around the clock to pick and process the wine grapes from our vineyards in Monterey, Paso Robles, and Napa Valley. Before that can happen, though, there is lots of hard work and preparation on our end to get ready.

For weeks, our Production team has been quietly and efficiently moving forward with our behind-the-scenes efforts. Harvest requires empty tanks to accommodate the new juice. In an operation that starts around the beginning of the year, our Paso Robles and Greenfield wineries have been working toward this end. Both red and white wine has been gently pumped out of barrels, blended, and bottled. Our more exclusive bottlings, including our J. Lohr Signature Cabernet Sauvignon, J. Lohr Cuvée Series, J. Lohr Gesture wines, and many of our J. Lohr Vineyard Series wines are bottled at the source of production. Our J. Lohr Estates wines, those seen in distribution around the country, are shipped to our original winery on Lenzen Ave in San Jose where our experienced associates receive the finished wines and bottle, cork, label, and capsule them. All bottled wines are driven to our temperature-controlled warehouses, where they are received and assigned to certain areas to "bottle age" while awaiting wine club releases and/

# GREETINGS FROM IAN HERDMAN

Fall  
2022

or distribution. When ready, the team pulls orders and stages the wines to be hand-packed for wine club shipments, transported to our J. Lohr Wine Centers, or loaded for delivery across the country and beyond. Meanwhile, our maintenance teams at the Paso Robles and Greenfield wineries begin their pre-harvest machinery checks in the late spring. They meticulously go through all crucial crush and winemaking equipment so that it is ready and will run with as little downtime as possible during the critical weeks of harvest – ensuring our winemakers can concentrate on smoothly handling the just-picked grapes at their optimum maturity.

Yes, from soil to bottle, it takes a small army of talented J. Lohr folks – working together to maintain our reputation for crafting some of California’s best-loved and flavorful wines. Harvest is an extraordinary time of the year; I hope you can join us in person this fall at our beautiful Wine Center or in San Jose at the original winery. From everyone on the vineyards, winemaking, and production teams, we extend our thanks for your friendship and support of J. Lohr.

Cheers!

*Ian*

**Ian Herdman**  
**Vice President, Production**



# J. LOHR CUVÉE SERIES: BORDEAUX-INSPIRED BLENDS WITH A PASO ROBLES SENSE OF PLACE

*The three Bordeaux-style wines of the J. Lohr Cuvée Series are limited, coveted, and collectible. They are Paso Robles-grown Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, and Malbec seen through the prism of the classic French Grand Crus of Pauillac, Saint-Émilion, and Pomerol.*

The Cuvée Series is the J. Lohr winemakers' take on these famous blends, combining Old World romance and traditional Bordeaux varieties and coopers with the very best lots of New World fruit from

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*The three Bordeaux-style wines of the J. Lohr Cuvée Series are limited, coveted, and collectible.*

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Paso Robles. Each release comes from J. Lohr's estate vineyards in Paso Robles, whose soil structure and composition are reminiscent of the legendary properties of Bordeaux; each truly reflects its vintage, site, and heritage.

Long-time members will remember that J. Lohr released its first Cuvée POM in 1997. The complete Cuvée Series was established



in 2002, with the addition and release of the Cuvée PAU and the Cuvée ST. E from the 1999 vintage. The three Cuvée wines share the same philosophy and similar winemaking techniques. But they are each deliciously different, thanks to their primary grape:

#### J. LOHR CUVÉE POM

Showcases Merlot at its core, emulating many of the best wines of Pomerol. The finished blend will include varying amounts of Malbec, Cabernet Sauvignon, Cabernet Franc, or Petite Verdot.

#### J. LOHR CUVÉE PAU

Cabernet Sauvignon-based, like classic Left Bank wines from Pauillac – accented with the other four noble Bordeaux varietals, depending on the vintage.

#### J. LOHR CUVÉE ST. E

Cabernet Franc is the backbone, emulating many Right Bank wines of Saint-Émilion. Our small block of Cabernet Franc at the J. Lohr Home Ranch Vineyard is the primary grape source - though, like the other wines in our J. Lohr Cuvée Series, the finished wine will also include some of the other traditional Bordeaux red grapes.

In addition to being limited, collectible, and J. Lohr Wine Club favorites, the Cuvée Series wines also have a long track record of rave reviews and accolades from top wine publications and competitions. The current 2017 vintage Cuvée Series wines are a case in point. They've all received multiple 90+ point scores, including:

2017 J. Lohr Cuvée POM  
**92 Points**, *Wine & Spirits Magazine*, Dec. '21 issue

2017 J. Lohr Cuvée PAU  
**91 Points**, *Wine Enthusiast Magazine*, Nov. '21 issue

2017 J. Lohr Cuvée St. E  
**95 Points**, *The SOMM Journal*, Aug./Sept. '21 issue

## FEATURED RECIPE



### Butternut Squash Risotto

*Here is a beautiful fall dish courtesy of Chef Anthony Trobiano. His Butternut Squash Risotto recipe includes pancetta, walnuts, rosemary, mascarpone, and Parmesan and is a sensational match with the fruit-filled, structured J. Lohr Gesture Syrah. This risotto is easy to make – for an elegant, indulgent weekend supper or a rewarding weeknight treat.*

#### Ingredients

¼ cup olive oil  
1 small onion, finely chopped  
1 small butternut squash, peeled, seeded, and small diced  
1½ cups Arborio rice  
½ cup J. Lohr Gesture Syrah or other red wine  
8 cups chicken stock  
4 Tbsp. unsalted butter  
½ cup Parmigiano Reggiano, grated  
2 Tbsp. mascarpone cheese  
2 Tbsp. rosemary, finely chopped

**Servings: 4 people**

#### Directions

1. Using a stock pot, sauté onion and butternut squash in olive oil over medium heat until they become slightly soft.
2. Add the rice and sauté until lightly browned.
3. Then pour in the J. Lohr Gesture Syrah and chicken stock. Cover and simmer for 20 minutes, or until all of the liquid has evaporated.
4. Remove from heat and add in the mascarpone and parmesan cheeses, along with the chopped nuts and rosemary.
5. Serve and enjoy with a glass of J. Lohr Gesture Syrah!

## 2021 J. Lohr F&G Vineyard Pinot Blanc



Pinot Blanc was one of the original 11 varieties planted by Jerry Lohr in the Arroyo Seco in 1972. This wine was grown on our sustainably-farmed joint venture, the F&G Vineyard. The rugged cobblestone-laden soils in the Arroyo Seco keep yields in check and produce fruit with varietal intensity, minerality, and exceptional weight. The long, cool growing season of the Arroyo Seco appellation ensures that texture develops alongside bright acidity. The 2021 growing season was characterized by a very cool spring, and warmer summer weather with daytime highs in the 80s helped fully ripen the grapes. The earlier cool weather enhanced the fresh fruit flavors while the region's afternoon winds slowed down maturity to increase texture. We harvested in two picks - the first to enhance the bright acidity of this variety and the second to provide riper melon flavors and finish. Aged for six months sur lie in concrete egg, neutral French oak barrels, and puncheons.

Winemaker, White Wine Kristen Barnhisel's notes: *"This limited-release Pinot Blanc displays aromas of ripe apple, yellow rose, and pear. These elements are complemented on the palate by complex flavors of ripe melon and Meyer lemon, a creamy texture, and a long finish."*

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# FALL RELEASES

## 2021 J. Lohr Gesture Viognier



The *Gesture* Viognier is grown on our Gean Vineyard in the Adelaida District of western Paso Robles. With a climate nearly identical to that of the Northern Rhône and well-drained soils of calcareous shale and weathered sandstone, this vineyard's terroir is a perfect match for the variety. The warm days on this hillside property help to naturally develop ripe, lush flavors while the cool nights allow for hangtime and provide texture and depth. After a 10-day fermentation, the wine was aged for six months in Acacia barrels and poly tanks.

Winemaker, White Wine Kristen Barnhisel's notes: *"Pale yellow in color, the 2021 J. Lohr Gesture Viognier offers aromas of gardenia, white peach, nectarine, and Meyer lemon. These aromas are complemented by the rich, balanced palate of lemon custard, ripe orange, and a long, textured finish."*

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## 2019 J. Lohr Highlands Bench Pinot Noir



This Highlands Bench Pinot Noir comes from the Costa Vineyard, just west of the Soledad Mission, in the Santa Lucia Highlands appellation of Monterey. We were invited to partner with the Costa family to establish a Pinot Noir and Chardonnay vineyard in 2008 on their family property. We participated in soil evaluation, vineyard layout, and clone and rootstock selection, ultimately choosing the highest elevations and most gravelly soils for planting Pinot Noir. The clones selected were Dijon 667, 777, and 115, as well as Pommard 4 and Wadensvil 2A. The vines are spaced at five feet within the row and eight-and-a-half feet between rows. The close proximity to the Monterey Bay and the elevation above the valley floor provide a cool, sunny, ideal environment for growing intensely flavored Pinot Noir. Aged nine months in French oak water-bent Burgundy barrels from cooper Dargaud et Jaegle.

Vice President of Winemaking Steve Peck's notes: *"The 2019 Highlands Bench Pinot Noir showcases raspberry and black tea on the nose, with layers of holiday spice and dusty tannins following the delicately piquant strawberry finish."*



# FALL RELEASES

## 2020 J. Lohr Gesture Syrah



This *Gesture* Syrah comes from our J. Lohr McCornack Vineyard, located in the Adelaida District of Paso Robles. This Syrah was grown on soil series 113, described as "Balcom-Calleguas complex 50% to 75% slopes." Hiking up the vine rows is leg-burning; only crawler tractors can safely farm this site. This part of Paso Robles is an ancient, uplifted seabed; fossilized seashells are often found in the ground even though the vineyard is perched at an average elevation of 1,500 feet. The climate at McCornack is ideal for growing Syrah, with moderate daytime high temperatures thanks to early afternoon breezes from the nearby coast. This helps the Syrah ripen slowly and preserve its spicy, peppery varietal components. About 15% of the fruit was kept whole cluster and foot-stomped, while the remaining 85% was destemmed and whole-berry sorted. The whole clusters and whole berries were combined together in a small, 6-ton open-top tank and cold-soaked for four days prior to fermentation. The wine was aged for 18 months on light lees in 3rd-fill French oak barrels to retain the purity of fruit expression.

Red Winemaker Brenden Wood's notes:

*"The 2020 J. Lohr Gesture Syrah showcases racy blue fruit and black cherry aromas paired with varietal accents of fresh rosemary, cracked pepper, and thyme. The palate is lush and lively with a medium-weight structure. Layers of blackberry, black cherry, and cassis wash across the palate, giving way to dusty, textured tannins."*

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## 2020 J. Lohr Shotwell Vineyard Malbec



The J. Lohr Shotwell Vineyard is located in the El Pomar District of Paso Robles. The climate is a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a quite cool location for growing the late-ripening Cabernet Sauvignon variety. Spur-pruned planting of Malbec Clone 596 was planted in 2015 on a steep, north-facing slope. We've coined the term "friendly blender" for our Paso Robles Malbec because its approachable, high-tone red fruit flavor and soft texture give it the ability to elevate so many other grape varieties; Malbec has been included as an option in the majority of our red wine blending sessions over many vintages. With this bottling, we are excited to let one of our favorite blocks of Malbec shine on its own. The J. Lohr Shotwell Vineyard Malbec has been aged in water-bent French oak barrels for 18 months (14% new wood); this cooperage has a low oak aroma impact, which allows full expression of Malbec's varietal character.

Red Winemaker Brenden Wood's notes:

*"The 2020 Shotwell Vineyard Malbec is dark purple at its core with energetic magenta hues that stain the glass when swirled. Initial dried cherry and hibiscus fragrances lead to fresh raspberry and blueberry aromas with hints of milk chocolate. The texture is plush and complements the lively raspberry and plum flavors that linger on the finish."*

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## 2019 J. Lohr Buena Vista Road Vineyard Saint-Macaire



This 2019 Saint-Macaire was grown at the Buena Vista Road Vineyard in the warmer Region III climate of the Estrella District in Paso Robles; conditions here are ideal for late-ripening reds such as this rare Bordeaux variety. The grape gets its name from the French village of Saint-Macaire, in the appellation of Côtes de Bordeaux Saint-Macaire. Over the past 50 years, plantings of this heritage variety of the Bordeaux region have dwindled to less than one acre in its country of origin, just as it has gained popularity in California, where it may be better adapted to the dry climate. Clone 03 cuttings for this planting were secured from the Foundation Plant Services mother block at the University of California, Davis, in 2014. The planting is laid out on north/south rows on calcareous shale Nacimiento-Ayar soil. Aged eighteen months in French oak Bordeaux Export-style cooperage, with 20% being new wood.

Red Winemaker Brenden Wood's notes:

*"The 2019 J. Lohr Saint-Macaire is inky purple in color. Aromas of ripe blackberry, black cherry, and milk chocolate are followed by unique smoky notes that are typical of this rare variety. Displays dense and fleshy texture with pure fruit intensity on the palate and a bright cherry finish."*

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## 2020 J. Lohr Hilltop Cabernet Sauvignon



The majority of the fruit for the 2020 Hilltop vintage was grown on the J. Lohr Shotwell Vineyard, located within the cool Templeton Gap-influenced El Pomar District of Paso Robles. Twelve percent came from our Beck Vineyard, uniquely located at a 1,700-foot elevation in the Creston District. The balance of the blend was from our J. Lohr properties in the mountainous Adelaida District. Our Paso Robles vineyards are blessed with long summer days of intense sunshine; the near 100°F daytime temperatures in the summertime are followed by chilly, ocean-cooled nights in the 50s. The Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime-shale-laden soils. Water is at a premium in these vineyards, requiring the viticulturist to fine-tune pruning and irrigation to achieve dark fruit with resolved tannins year after year. Aged eighteen months in French oak barrels from coopers Berger, Demptos, Marcel Cadet, Saint Martin, Sylvain, and Taransaud.

Red Winemaker Brenden Wood's notes:

*"The 2020 J. Lohr Hilltop Cabernet Sauvignon displays trademark aromas of blackberry, black currant, and toasted pastry crust. Dense and soft on the palate. Elegant layers of black and red currants leave a bright finish, accented by spice and pastry notes from extended oak aging."*

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# FALL RELEASES

## 2017 J. Lohr Cuvée POM



Inspiration for J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol on Bordeaux's famed Right Bank. These legendary wines are often composed primarily of Merlot, with additions of the other red Bordeaux varieties dictated by style and vintage. Our vineyards in Paso Robles emerged from a 5-year drought with remarkable quality in the 2017 vintage. The restorative rainfall exceeded the 20-year average by more than 25% in the appellation. Budbreak occurred in our Merlot Block 5 at the Creston Vineyard during the first week of April. Our Merlot crop was several weeks away from harvest during a series of late-season heat waves and came through unharmed. In this vintage, we saw the highest level of flavor ripeness since the string of three great vintages from 2014 to 2014. The final blend is 77% Merlot and 23% Malbec. Aged 18 months in Bordeaux Export-style French oak cooperage (50% new wood).

Winemakers Brenden Wood and Steve Peck's notes: *"Varietal aromas of black plum and blueberry are showcased, with a barrel bouquet of dark chocolate. Bright fruit notes on the palate speak to the contribution of Malbec in the wine. Chalky and structured for lengthy cellar aging. Great with Spanish paella or a grilled ribeye with shallots."*

## 2017 J. Lohr Cuvée St. E



The 2017 Cuvée St. E is composed of 63% Cabernet Franc, 30% Cabernet Sauvignon, 6% Merlot, and 1% Malbec. In this vintage, we saw a higher level of tannin structure and flavor ripeness than had been seen since the string of great vintages from 2012 to 2014. Aged 18 months in French oak Bordeaux barrels, 64% new wood, from coopers Dargaud et Jaegle and Tonnellerie Sylvain.

Vice President of Winemaking Steve Peck's notes: *"The 2017 is dark in color with aromas of red currant, roasted coffee, and dark chocolate. The palate has a comfortable grip which persists with notes of coffee bean, dried herbs, and plum. The tightly wound tannins of the Cabernet Franc will present their greatest reward after a few years of bottle age."*



# FALL RELEASES

## 2018 J. Lohr Cuvée PAU



The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux, which rely primarily on Cabernet Sauvignon, with accent contributions of the other Bordeaux red varieties. The Cabernet Sauvignon component for this blend was hand-picked in late autumn of 2018 on October 27th. The fruit was fermented in a single, 10-ton open-top stainless-steel tank in our state-of-the-art small lot winery in Paso Robles. The final blend was composed of 79% Cabernet Sauvignon, 8% Petit Verdot, 8% Merlot, and 5% Malbec. The wine was aged for 18 months in Bordeaux Export-style French oak barrels (60% new wood) from coopers Marcel Cadet, Nadalie, and Saury.

Red Winemaker Brenden Wood's notes:

*"This 2018 J. Lohr Cuvée PAU leads with pure cassis and black cherry aromas followed by notes of cedar, cigar box, and licorice. The expressive palate has abundant red berry flavors of Bing cherry and fresh plum with a bright, lasting, age-worthy finish."*



## 2015 Lohr Hilltop Cabernet Sauvignon, Library Release



Our iconic J. Lohr Hilltop Cabernet Sauvignon is grown on a handful of select vineyard sites in the Paso Robles AVA. Blessed with long summer days of intense sunshine, our near 100°F daytime temperatures are followed with chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, gravelly, sometimes lime and shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune irrigation, producing the darkest fruit with resolved tannins year after year. Aged 18 months in thick staved, very tight grain French oak cooperage, with 80% new wood.

Vice President of Winemaking Steve Peck's notes: *"A great example of the J. Lohr house-style of "dense but soft" Cabernet Sauvignon. Effusive blackberry and currant aromas are integrated with a bouquet of toasted hazelnut and cocoa powder from the oak aging. A few years of bottle age has matured the bright fruit on the mid-palate, lengthening it, leading to a nice finish of spice and vanilla characters."*



## 2016 J. Lohr Hilltop Cabernet Sauvignon, Library Release



Half of the fruit for the 2016 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 Vineyard 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 finetune pruning and irrigation to achieve dark fruit with resolved tannins year after year. Aged 18 months in French oak barrels.

Red Winemaker Brenden Wood's notes:

*"The 2016 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. Delicious with rosemary-seasoned ribeye and garlic-roasted potatoes with parsnips and fennel."*

## 2013 J. Lohr Cuvée PAU, Library Release



The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux, which are traditionally composed primarily of Cabernet Sauvignon, with the other red varieties native to the region providing accents. The 2013 growing season in our Paso Robles vineyards was near perfect in terms of temperatures. This resulted in exceptional phenolic development and some of the darkest colored Cabernet we've ever made. Temperate weather through the harvest period allowed us to pick the primary Cabernet block at ideal maturity without concern for rain or heat spikes. The final blend was 88% Cabernet Sauvignon, 9% Petit Verdot, 2% Malbec, and 1% Merlot. Aged 18 months in Bordeaux Export-style French oak cooperage (60% new wood).

Vice President of Winemaking Steve Peck's notes: *"The varietal aromas are still effusive, after several years of bottle age, in this 2013 J. Lohr Cuvée PAU. The savory Cabernet Sauvignon works with the blue-fruited Petit Verdot in this blend to showcase a delicate hazelnut-like barrel bouquet. The palate is now softer, dense with ripe fruit, leaving notes of blackberry, anise, and coffee. A sensational Bordeaux-style blend in its prime."*



# FALL RELEASES & PRICING

## WINEMAKERS' SELECTION



	RETAIL	CLUB
2021 J. Lohr <i>Gesture</i> Viognier .....	\$35.00	\$29.75
2020 J. Lohr Hilltop Cabernet Sauvignon .....	\$35.00	\$29.75
2020 J. Lohr <i>Gesture</i> Syrah .....	\$35.00	\$29.75
2019 J. Lohr Highlands Bench Pinot Noir .....	\$35.00	\$29.75
<i>subtotal</i>	<b>\$140.00</b>	<b>\$119.00*</b>

## BARREL SOCIETY



### White Wines Only

2021 J. Lohr <i>Gesture</i> Viognier .....	\$35.00	\$28.00
2021 J. Lohr F&G Vineyard Pinot Blanc .....	\$35.00	\$28.00
2020 Arroyo Vista Chardonnay .....	\$25.00	\$20.00
2020 <i>Gesture</i> Grenache Blanc .....	\$30.00	\$24.00
2021 <i>Gesture</i> RVG .....	\$35.00	\$28.00
2021 Gean Vineyard Rosé .....	\$25.00	\$20.00
<i>subtotal</i>	<b>\$185.00</b>	<b>\$148.00*</b>

### Assorted

2021 J. Lohr <i>Gesture</i> Viognier .....	\$35.00	\$28.00
2021 J. Lohr F&G Vineyard Pinot Blanc .....	\$35.00	\$28.00
2020 J. Lohr Hilltop Cabernet Sauvignon .....	\$35.00	\$28.00
2020 J. Lohr <i>Gesture</i> Syrah .....	\$35.00	\$28.00
2017 J. Lohr Cuvée ST. E .....	\$50.00	\$40.00
2016 J. Lohr Hilltop Cabernet Sauvignon .....	\$43.00	\$34.40
<i>subtotal</i>	<b>\$233.00</b>	<b>\$186.40*</b>

### Red Wines Only

2020 J. Lohr Hilltop Cabernet Sauvignon .....	\$35.00	\$28.00
2020 J. Lohr <i>Gesture</i> Syrah .....	\$35.00	\$28.00
2017 J. Lohr Cuvée POM .....	\$50.00	\$40.00
2020 J. Lohr Shotwell Vineyard Malbec .....	\$60.00	\$48.00
2019 J. Lohr Highlands Bench Pinot Noir .....	\$35.00	\$28.00
2015 J. Lohr Hilltop Cabernet Sauvignon .....	\$45.00	\$36.00
<i>subtotal</i>	<b>\$260.00</b>	<b>\$208.00*</b>

\*pricing does not include sales tax or shipping

# VINEYARDS SELECT SOCIETY



	RETAIL	CLUB
2020 J. Lohr Hilltop Cabernet Sauvignon .....	\$35.00	\$28.00
2020 J. Lohr <i>Gesture</i> Syrah .....	\$35.00	\$28.00
2020 J. Lohr Shotwell Vineyard Malbec .....	\$60.00	\$48.00
2019 J. Lohr Highlands Bench Pinot Noir .....	\$35.00	\$28.00
2019 J. Lohr Buena Vista Saint Macaire .....	\$60.00	\$48.00
2018 J. Lohr Cuvée PAU .....	\$50.00	\$40.00
2013 J. Lohr Cuvée PAU .....	\$58.00	\$46.40
2016 J. Lohr Hilltop Cabernet Sauvignon .....	\$43.00	\$34.40
<i>subtotal</i>	<b>\$376.00</b>	<b>\$300.80*</b>

*\*pricing does not include sales tax or shipping*



**J. LOHR**  
VINEYARDS & WINES

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