

“Displays fragrant black cherry and cassis layered with hazelnut and patisserie aromas from French oak barrel aging. Dark berry flavors saturate the palate and intertwine with well-tuned tannins and spice notes of cinnamon, nutmeg, and cocoa.”

- Brenden Wood  
RED WINEMAKER

# 2021 J. LOHR CAROL'S VINEYARD CABERNET SAUVIGNON

St. Helena, Napa Valley

J. LOHR VINEYARD SERIES

## VINEYARD

Carol's Vineyard lies in northern St. Helena along the Napa River. It is planted to 27 acres of Cabernet Sauvignon (Clone 337 on 3309 rootstock) and 4.3 acres of Petit Verdot (Clone 400 on 3309 rootstock). The well-drained, gravelly, sandy loam soil here and the Bordeaux-like climate of the Napa Valley is ideally suited to producing richly textured, luxury-quality Cabernet.

## VINTAGE

During the 2021 vintage, Napa Valley experienced its second consecutive year of drought conditions. The lack of rain led to natural vine balance and modest yields with small berries. The daytime temperatures in Napa Valley remained relatively moderate throughout the summer and autumn, allowing for patience in harvesting fruit at optimal ripeness. We hand-picked Cabernet Sauvignon on September 17th and October 8th and sorted berries using our Pellenc Selectiv system followed by a two-day cold soak. After fermentation on skins, the wine was racked to French oak barrels for 18 months of élevage.



## HARVEST

**DATES**  
September 17th and  
October 8th, 2021

**PROCESS**  
Hand-picked into half-ton  
bins, destemmed and sorted

**CHEMISTRIES**  
Brix 27.5°  
TA 0.54 g/100ml  
pH 3.51

## COMPOSITION

96% Cabernet Sauvignon, 4% Petit Verdot

## VINIFICATION

**YEAST**  
Pinnacle Fructo Select

**FERMENTATION**  
Délestage during peak  
fermentation and 3  
punchdowns daily

**TEMPERATURE**  
Peak of 88°F

**MACERATION**  
2-day cold soak then  
fermentation on skins  
for 6 days

**MALOLACTIC**  
100% ML+ in barrels

## MATURATION

**TIME IN BARREL**  
18 months in French  
oak barrels - 54% new

**BARREL TYPE**  
Bordeaux export

**COOPERS**  
Saury, Nadalie

## BOTTLING

**ACIDITY**  
pH 3.55  
TA 0.62 g/100ml

**ALCOHOL**  
14.5% by volume

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

**PRODUCTION**  
4,378 six-bottle cases

J. LOHR  
Touching  
Lives®

The heartfelt J. Lohr *Touching Lives*® initiative is now in its sixteenth year. Three dollars from every bottle purchased of J. Lohr Carol's Vineyard Cabernet Sauvignon, whether at your local restaurant, wine shop, online, or at our Wine Centers, is donated to National Breast Cancer Foundation, Inc.® programs.

