



# J. LOHR

CUVÉE SERIES

## 2009 J. LOHR CUVÉE PAU PASO ROBLES



### TECHNICAL NOTES

**APPELLATION:** Paso Robles AVA,  
San Luis Obispo County, CA

**COMPOSITION (BLEND):** Cabernet Sauvignon 73%,  
Malbec 15%, Petit Verdot 10%, Cabernet Franc 2%

**HARVEST DATES:** September 26, 2009 for the  
Cabernet Sauvignon

**HARVEST PROCESS:** Hand-harvested to half-ton  
bins, destemmed and berry sorted using Vaucher  
Beguet Mistral system

**HARVEST CHEMISTRIES:** 26.3° Brix average,  
total acidity .57g/100ml, pH 3.60

**VINIFICATION:**

**YEAST:** Lallemend 43 began fermentation after a  
2-day lag period

**FERMENTATION:** Fermented in single-ton  
macro bins

**TEMPERATURE:** A peak fermentation  
temperature of 85°F was achieved

**MACERATION:** Pressed at maximum color  
absorption on October 3rd

**MALOLACTIC:** 100% malolactic fermentation  
with Viniflora Oenos

**MATURATION:** 22 months in oak barrels

**BARREL TYPE:** 60 gallon, thin stave

**FORESTS:** Center of France

**COOPERS:** Marcel Cadet, Saury, Bel Air,  
Dargaud et Jaegle (water bent)

**BOTTLE AGING:** Bottle-aged 16 months prior to release

**BOTTLING CHEMISTRIES:**

**PH:** 3.68

**TOTAL ACIDITY:** 0.64 g/100ml

**ALCOHOL:** 14.53% by volume

**RESIDUAL SUGAR:** Dry

**CASES PRODUCED:** 638 six-pack cases

### VINTAGE

The 2009 growing season started dry and finished wet in Paso Robles. Preseason rainfall was well below normal for the third year in a row, recording just half of the 12-inch annual average at our home ranch weather station. Chilly April temperatures limited vine growth in the first month after budbreak, but were followed by a warmer month of May with a one-day temperature spike reaching 104°F just after bloom. The low-yielding Cabernet block selected for Cuvée PAU ripened a full two weeks ahead of an unlikely weather event that hampered the vintage with over 6 inches of rainfall. 2009 marks the inclusion of the highest-ever fraction of Malbec in the Cuvée PAU blend (15%), bringing a fresh red fruit finish to the palate.

### CUVÉE PAU

The inspiration for this blend comes from the Grand Cru wines of the Pauillac district of Bordeaux composed primarily from Cabernet Sauvignon and Merlot, with Cabernet Franc, Malbec and Petit Verdot accents. Winemaking is given the freedom to emulate these great wines without the restrictions of varietal percentages, instead keenly focusing on the texture and complexity of the blend that nature delivers with each vintage.

### WINEMAKER'S COMMENTS

*The 2009 J. Loehr Cuvée PAU blends a toasty hazelnut barrel bouquet with black fruit aromas that evolve in the glass. The palate is rich in fruit density, with notes of browned butter and black tea, followed by a bright red fruit finish from the high percentage of Malbec. Open and decant an hour before serving.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

Grilled rosemary lamb chops with garlic mashed potatoes and roasted beets.

### WINE LIST DESCRIPTION

Rich fruit density with notes of browned butter and black tea.

**J. LOHR**  
VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276  
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

**JLOHR.COM**