



J. LOHR

CUVÉE SERIES

2010 J. LOHR CUVÉE ST. E PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION (BLEND): Cabernet Franc 46%, Merlot 31%, Cabernet Sauvignon 20%, Malbec 3%

HARVEST DATES: October 13, 2010 for Cabernet Franc, October 19, 2010 for Merlot

HARVEST PROCESS: Hand-picked to half-ton bins

HARVEST CHEMISTRIES: 26.0° Brix average, total acidity 0.48 g/100ml, pH 3.64

VINIFICATION: Destemmed and berry sorted using Vaucher Beguet Mistral system

YEAST: ICV D254

FERMENTATION: Sorted fruit was fermented in 5-ton open-top fermentors

TEMPERATURE: A peak temperature of 92° F was achieved at mid-fermentation

MACERATION: Free run and the light press fraction were combined after 6 days of skin contact

MALOLACTIC: 100% malolactic fermentation in older French barrels

MATURATION: 15 months in 225 liter barrels

BARREL TYPE: French oak, 50% new

FORESTS: Bertrange, Allier

COOPERS: Marcel Cadet, Remond

BOTTLE AGING: Bottled February 2012, this wine should have great longevity, improving over a decade.

BOTTLING CHEMISTRIES:

PH: 3.61

TOTAL ACIDITY: 0.68 g/100ml

ALCOHOL: 14.15% by volume

RESIDUAL SUGAR: 0 g/L (dry)

CELLARING: Delicious now, but will improve over the next 10 to 15 years.

CASES PRODUCED: 1,120 six-pack cases

VINTAGE

2010 was the coolest vintage Paso Robles has seen in a decade. With winter rainfall nearly 50% above normal, and growing degree days lagging, we had concerns that this vintage may not get completely ripe. This cool seasonal trend provided an ideal challenge for our progressive approach to irrigation that imposes a “drydown” period through June and July in the vineyard. Particularly important for Cabernet Franc, we were able to shape native green pepper aromas and grippy tannins that this grape variety is known for, toward red fruit aromas and chocolaty tannins in the wine. This dramatic farming approach for Cabernet Franc vines on our Home Ranch was able to stop vegetative growth early in the season, and drive rapid seed and tannin maturity at lower brix in this cool 2010 vintage. Springtime blending of the Cuvée St. E led us to use a greater fraction of Merlot and a lesser amount of Cabernet Sauvignon to support the Cabernet Franc base, and we love the touch of spice to the finish brought by the small percentage of Malbec.

CUVÉE ST. E

The inspiration for our J. Lohr Cuvée St. E comes from the Grand Cru wines of St. Emilion from the Right Bank of Bordeaux. These memorable wines are composed primarily from Cabernet Franc and Merlot with touches of Cabernet Sauvignon, Malbec and Petit Verdot. We are 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 2010 Cuvée St. E captures a ripe, but savory fruit side of a Bordeaux style wine. Dark in color with a red hue, the initial aroma is plum confection with dark chocolate praline. A rich wine with zesty pomegranate fruit, blood orange and grenadine on the palate. The blunt texture finishes with dark fruited chocolate. I will enjoy watching the evolution of this attractive young wine as it ages in the cellar over the next decade.

—Steve Peck, red winemaker

FOOD PAIRINGS

Filet mignon with shallot cream sauce or osso buco (braised veal shanks) over a bed of polenta.

WINE LIST DESCRIPTION

Cabernet Franc-based Bordeaux blend with savory ripe fruit aromas and chocolaty tannins.

J. LOHR
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