2013 J. LOHR
CUVÉE PAU
PASO ROBLES

Winemaker’s Comments
The varietal aromas are effusive 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 bright palate is dense with ripe fruit, leaving notes of blackberry, anise and coffee. Open and decant an hour before serving to open up to full expression.

—Steve Peck, red winemaker

Food Pairings
Delicious with grilled rosemary lamb chops with garlic mashed potatoes and roasted beets.

Wine List Description
Exceptional vintage of J. Lohr’s proprietary Cabernet Sauvignon blend with notes of blackberry and anise.

Technical Notes
- Appellation: Paso Robles AVA, San Luis Obispo County, California
- Composition (Blend): Cabernet Sauvignon 88%, Petit Verdot 9%, Malbec 2%, Merlot 1%
- Maturation: 18 months in oak barrels
- Cellaring: Delicious now, with a structure that will soften with age for 10 to 12 years.
- Cases Produced: 988 six-pack cases