



J. LOHR

CUVÉE SERIES

2013 J. LOHR CUVÉE POM PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION: Merlot 84%, Malbec 8%, Cabernet Sauvignon 4%, Cabernet Franc 4%

HARVEST DATES: October 15, 2013 for the Merlot

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

HARVEST CHEMISTRIES: 27.68° Brix average, total acidity .45 g/100ml, pH 3.58

VINIFICATION:

YEAST: ICV D-254 was pitched after a 5-day cold soak

FERMENTATION: Sorted fruit was fermented in 10-ton open-top fermenters

TEMPERATURE: A peak temperature of 90°F was achieved at mid-fermentation

MACERATION: Free run and the light press fraction were combined after 9 days of skin contact

MALOLACTIC: 100% malolactic fermentation in new French barrels

MATURATION: 18 months in 225 liter Bordeaux barrels

BARREL TYPE: French oak, 60% new

FORESTS: Center of France

COOPERS: Marcel Cadet, Sylvain and Demptos

BOTTLE AGING: Bottled in May 2015 and released after 18 months bottle age.

BOTTLING CHEMISTRIES:

PH: 3.67

TOTAL ACIDITY: 0.57 g/100ml

ALCOHOL: 14.6% by volume

RES. SUGAR: 0.1 % (dry)

CELLARING: Vibrant upon release with structure to improve with age for 8 to 10 years.

CASES PRODUCED: 938 six-bottle cases

VINTAGE

As the second in a string of three very favorable vintages, 2013 may be remembered as the best since 2007 for Paso Robles and much of California. Winter rainfall was sparse at just one third of normal. A warm spring favored early vine growth and a proper pollination period, followed by the most defining element of the vintage which was the ideal daytime temperatures during veraison. This “Goldilocks fortnight” (not too hot, not too cold) resulted in exceptional phenolic development and some of the densest and darkest wines we’ve ever made. Temperate weather through the harvest period allowed us to pick each block at ideal maturity without concern for rain or heat spikes. When assembling the blend, we worked out the primary fruit signature by initially balancing the volume of Merlot and Malbec. The blend was then finished with equal amounts of Cabernet Sauvignon and Cabernet Franc, which sharpened the palate and established length.

CUVÉE POM

The inspiration for J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol in the Right Bank of Bordeaux. These legendary wines are traditionally composed of Merlot and Cabernet Franc, with sparse additions of Cabernet Sauvignon, Malbec and Petit Verdot. 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 2013 J. Lohr Cuvée POM opens up with black plum, blueberry and a barrel signature of toasty coconut. The dense mouthfeel treads soft and broad across the palate. This wine showcases the interplay between the red fruit qualities of Merlot and the blue fruit characters of Malbec. The finish is cocoa powder and hazelnut with soft acidity.

—Steve Peck, red winemaker

FOOD PAIRINGS

Great with a Spanish paella or grilled ribeye with shallots.

WINE LIST DESCRIPTION

A delicious Cuvée of Merlot, Malbec and other Bordeaux varieties, with dense fruit and a soft, broad palate.

J. LOHR
VINEYARDS & WINES

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