2013 was a stress-free vintage in St. Helena, with warm and dry spring conditions leading to an early budbreak. The weather remained ideal through flowering and berry set, resulting in an even crop and good yields. With the exception of one heat spike in late June, the weather remained warm and sunny throughout the growing season. These favorable weather conditions gave us the opportunity to harvest the vineyard at the most optimal time. The vineyard produced wines of exceptional structure and aromatic quality the likes of which have not been seen in over a decade.

Vineyard
Carol’s Vineyard lies in northern St. Helena along the Napa River at Pratt Avenue. Comprised of 16.4 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 and Bordeaux-like climate of the Napa Valley is ideally suited to producing richly textured, luxury-quality fruit.

Winemaker’s Comments
The high fraction of Petit Verdot in the 2013 J. Lohr Carol’s Vineyard Cabernet Sauvignon has produced a wine expressing chocolate and blue fruit aromas, with graphite and violet. Highlights of hazelnut and toasted croissant complement the structured and intense plum on the palate. A great example of a great vintage that is sure to show exceptional ageability.

—Steve Peck, red winemaker

Food Pairings
Excellent with grilled ribeye steak with rosemary and shallots, or a roasted pork loin with porcini mushrooms and fennel.