

J. LOHR

VINEYARD SERIES

2015 J. LOHR HILLTOP CABERNET SAUVIGNON PASO ROBLES

TECHNICAL DATA

APPELLATION: Paso Robles, San Luis Obispo County, California

COMPOSITION (BLEND): 95% Cabernet Sauvignon, 4% Malbec, 1% Petit Verdot

HARVEST DATES: September 15 to October 29, 2015

HARVEST PROCESS: Select-picked and sorted

HARVEST CHEMISTRIES: Brix 26°, total acidity 0.43 g/100ml, pH 3.67

VINIFICATION:

YEAST: Lalvin ICV-D254 yeast was isolated by Dominique Delteil of the ICV from a Rhone Valley Syrah fermentation, and is known for developing ripe fruit flavors and a big mid-palate mouthfeel with intense fruit concentration.

FERMENTATION: Primary fermentation in open-top and conventional stainless steel tanks

TEMPERATURE: Peak fermentation at 92°F

MACERATION: Less than 6 days on skins for most lots

MALOLACTIC: Malolactic complete with Viniflora Oenos

MATURATION: 18 months in 225 liter barrels

BARREL TYPE: French oak, thick stave, very tight grain, 80% new

COOPERS: Demptos, Sylvain, St. Martin and Nadalié

POST MATURATION: Bottled June 2017

BOTTLING CHEMISTRIES:

PH: 3.7

TOTAL ACIDITY: 0.64 g/100ml

ALCOHOL: 14.6% by volume

RESIDUAL SUGAR: 0.07 g/100ml, dry

CASES PRODUCED: 33,152 six-bottle cases

CELLARING: Bright fruit upon release, with structure to age comfortably for 7 to 10 years.

VINTAGE

We witnessed a rare fourth consecutive year of low rainfall in the Paso Robles growing region and throughout California in 2015. Budbreak was early, as is typical in dry years, with vines coming out of dormancy in mid-March. Good growing conditions in April were followed by an unusually cold period in early May that disrupted bloom. As a result, the Cabernet Sauvignon crop was roughly half of normal due to shatter, with each cluster bearing just half the typical number of berries. The small crop ripened readily as fall approached, with this early harvest beginning in earnest on September 15th. Young wines showed explosive fruit and concentration immediately and our enthusiasm for the vintage continued as we assembled the blends prior to barrel aging. We appreciate the integration of ripe flavor and mature texture that is the result of the traditional Bordeaux winegrowing techniques used at J. Lohr.

VINEYARDS

Hilltop Cabernet Sauvignon is grown on a handful of select vineyard sites in the Paso Robles AVA. Blessed with long summer days of intense sunshine, our near 100°F daytime temperatures are followed with chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune irrigation, producing the darkest fruit with resolved tannins year after year.

WINEMAKER'S COMMENTS

The 2015 J. Lohr Hilltop is a great example of the J. Lohr house style of "dense but soft" Cabernet Sauvignon. Effusive blackberry and currant aromas are integrated with a bouquet of toasted hazelnut and cocoa powder from 18 months of French oak barrel age. Bright fruit on the mid-palate finishes clean and invigorates the appetite for an array of rich menu items.

—Steve Peck, red winemaker

FOOD PAIRINGS

Delicious with rosemary-seasoned ribeye, served with garlic roasted potatoes with parsnips and fennel.

WINE LIST DESCRIPTION

Dense, but soft. Effusive blackberry, currant and toasted hazelnut.



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VINEYARDS & WINES

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