

# J. LOHR

VINEYARD SERIES

## 2010 J. LOHR HILLTOP CABERNET SAUVIGNON PASO ROBLES

### TECHNICAL DATA

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

**COMPOSITION (BLEND):** 99% Cabernet Sauvignon, 1% Syrah

**HARVEST DATES:**  
October 27 - 30, 2010

**HARVEST PROCESS:** Select picked and sorted

**HARVEST CHEMISTRIES:** Brix 25.3°, pH 3.56, total acidity 0.42 g/100ml

#### VINIFICATION:

**YEAST:** Lalvin ICV-D80 yeast was isolated by Dominique Deleuil of the ICV in 1992 from the Côte Rôtie area of the Rhône Valley for its ability to ferment musts high in sugar and polyphenols.

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

**TEMPERATURE:** Peak fermentation at 92°F

**MACERATION:** 6 days on skins

**MALOLACTIC:** Malolactic complete with *Viniflora Oenos*

**MATURATION:** 18 months in 225 liter French oak barrels, 60% new

**BARREL TYPE:** French oak, thick stave

**FORESTS:** French, very tight grain

**COOPERS:** Sylvain, Demptos, Bel Air, Remond

**POST MATURATION:** 8 months bottle age prior to release

#### BOTTLING CHEMISTRIES:

**PH:** 3.64

**TOTAL ACIDITY:** 0.64 g/100ml

**ALCOHOL:** 14.56% by volume

**RESIDUAL SUGAR:** 0.047 g/100ml (dry)

**CASES PRODUCED:** 10,750 cases (21,500 six packs)

**CELLARING:** Soft upon release, with structure to age comfortably for 6 to 8 years

### 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 this vintage may not completely ripen. This cool seasonal trend provided an ideal challenge for our progressive approach to vineyard irrigation that imposes ceasing irrigation in mid-June, just after fruitset. We monitored vine water status weekly in each block to precisely determine when soil profiles had dried out, and vines were in need of watering. Initially, we expected that a 3 to 5 week “dry-down” would be possible, but in 2010, most of our resourceful vines did not reach significant water stress until a full 2 months had passed without irrigation. This dramatic approach in our vineyards induced the vines to stop vegetative growth early in the season, and drove rapid seed maturity and tannin maturation in this cool vintage. This allowed Hilltop Cabernet to continue to live up to its reputation for being dense, soft and never green.

### VINEYARDS

Our Hilltop Cabernet Sauvignon is grown on a handful of select vineyard sites in the Paso Robles AVA. Blessed with long days of intense sunshine, near 100°F temperatures, and chilly, ocean-cooled nights where fifty-degree temperature swings are not uncommon, our Cabernet vines struggle to survive in the parched, 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 2010 J. Lohr Hilltop Cabernet Sauvignon is darkly-colored with a red-purple hue. Ripe aromas of blueberry and black plum are complemented by a bouquet of hazelnut, dark chocolate and espresso coffee. Dense and voluminous in structure, this vintage finishes soft, leaving dark fruit on the palate.*

—Steve Peck, winemaker

### FOOD PAIRINGS

Wonderful with roasted rosemary pork chops or an herbed beef filet.

### WINE LIST DESCRIPTION

Ripe aromas of blueberry and black plum meld with a bouquet of chocolate and hazelnut.



**J. LOHR**  
VINEYARDS & WINES

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