

# J. LOHR

ESTATES



## 2014 J. LOHR ESTATES SEVEN OAKS CABERNET SAUVIGNON PASO ROBLES



### VINTAGE

The third in a trio of strong vintages for Paso Robles, the wines of 2014 are showing dense and aromatically expressive, and are reminiscent of 2004. With less than half of the usual winter rainfall in the ground, spring growth rocketed as degree days racked up at a faster pace than we've seen in a decade. A somewhat warm veraison period at the end of July pushed tannin levels upward, and led to the earliest picking dates on record for most of our vineyard blocks. Achieving sugar ripeness was never in question in this warm vintage, but we certainly benefited from our "early water deficit" farming practices that hasten seed ripeness and achieve early phenolic maturity. The 2014 J. Lohr Estates Seven Oaks Cabernet is showing high-toned fruit aromas and delightfully resolved tannins in the final blend.

### VINEYARDS

The predominant fruit for our J. Lohr Estates Seven Oaks Cabernet Sauvignon is grown in our estate vineyards located directly opposite our J. Lohr Paso Robles Wine Center. The Seven Oaks vineyard was originally planted on its own rootstock, utilizing some of the original plantings from indigenous Estrella clones. The soils in our Paso Robles vineyards vary from gravelly clay loam to limestone-based soils over a relatively small parcel of land, and various rootstock and clonal combinations have been used to maximize the expression of each individual site. The different soil types and planting combinations add to the palate of the Seven Oaks Cabernet.

### WINEMAKER'S COMMENTS

*The 2014 J. Lohr Estates Seven Oaks Cabernet Sauvignon is dark in color with a bright hue at release. Layered fruit aromas of cherry and plum are accented by an authentic barrel bouquet of hazelnut, dark chocolate and toasted pastry. Sturdy tannins strike the palate and finish with the high-toned fruit signature that typifies the Paso Robles appellation.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

Sauté some mushrooms and snack on a few bruschetta as you relax and barbeque a garlic infused tri-tip roast.

### TECHNICAL NOTES

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

**COMPOSITION (BLEND):** 77% Cabernet Sauvignon, 7% Merlot, 7% Petite Sirah, 5% Petit Verdot, 2% Syrah, 2% other red varietals

**HARVEST DATES:** Peak harvest from September 21st to October 19th, 2014

**BRIX AT HARVEST:** 26.4° Brix, total acidity 0.59 g/100ml, pH 3.64

#### VINIFICATION:

**FERMENTATION:** Fermented in stainless steel tanks with peak temperatures reaching 92°F

**MALOLACTIC:** Malolactic fermentation completed in stainless steel tanks and oak barrels, using *Viniflora Oenos*

**MATURATION:** 12 months aging in 60-gallon oak barrels

**BARREL TYPE:** Primarily Missouri and Minnesota American oak with toasted heads

#### BOTTLING CHEMISTRIES:

**PH:** 3.64

**TOTAL ACIDITY:** 0.47 g/100ml

**ALCOHOL:** 13.9% by volume

**RESIDUAL SUGAR:** 0.17 g/100ml

**CELLARING:** Balanced upon release, with adequate structure to hold five years or longer.

### WINE LIST DESCRIPTION

Classic barrel-aged Cabernet with high-toned fruit and a lovely bouquet of hazelnut and toasted pastry.

**J. LOHR**  
VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276  
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

[JLOHR.COM](http://JLOHR.COM)