

“Dark in the glass, with dense color extending to the rim. The aroma projects red currant and cassis layered with cedar. Firm and medium weight on the mid-palate with flavors of black cherry, mocha, and granite”

- Steve Peck

DIRECTOR OF WINEMAKING

2016 J. LOHR CAROL'S VINEYARD CABERNET SAUVIGNON

St. Helena, Napa Valley

J. LOHR VINEYARD SERIES

VINEYARDS

Carol's Vineyard lies in northern St. Helena along the Napa River at Pratt Avenue. Comprised of 27 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.

VINTAGE

In 2016, the growing season progressed slow and steady at Carol's Vineyard, with budbreak arriving on cue in the last week of March. Temperate weather at bloom set the crop up for success and provided some peace of mind for growers after the shatter we saw in Napa Valley the previous year. Also absent in 2016 were the heat spikes that troubled the 2015 vintage. Steady, warm weather from veraison to harvest brought the crop in on the third week of September.



HARVEST

DATES
September 21, 24, 2016

PROCESS
Hand-picked, sorted on Pellenc Selectiv. Extractiv centrifugal crusher

CHEMISTRIES
Brix 28.3°
TA 0.49 g/100ml
pH 3.71

COMPOSITION
92% Cabernet Sauvignon
8% Petit Verdot

VINIFICATION

YEAST
Uvaferm 43

FERMENTATION
10 ton open-top tanks, using délestage and punchdowns

TEMPERATURE
Peak to 92°F cap temperature

MACERATION
Early inoculation followed by a short 7 day fermentation on skins

MALOLACTIC
100% malolactic in barrel

MATURATION

TIME IN BARREL
20 months in French oak barrels - 60% new

BARREL TYPE
60 gallon Bordeaux export, medium and medium-long toast

COOPERS
Saury

BOTTLING

ACIDITY
pH 3.62
TA 0.59 g/100ml

ALCOHOL
14.9% by volume

PRODUCTION
2,000 six-bottle cases

CELLARING

Highly structured at release, with a 10 year-plus aging aptitude.

FOOD PAIRINGS

Roasted pork tenderloin with celery root puree.

WINE LIST DESCRIPTION

Classic Napa Valley red currant, cherry, cedar and cigarbox.

