



J. LOHR

CUVÉE SERIES

2011 J. LOHR CUVÉE POM PASO ROBLES

TECHNICAL NOTES

APELLATION: Paso Robles AVA, San Luis Obispo County, California

COMPOSITION: Merlot 83%, Malbec 11%, Cabernet Franc 5%, Cabernet Sauvignon 1%

HARVEST DATES: October 26, 2011 for the Merlot

HARVEST PROCESS: Hand-picked to half-ton bins, destemmed and berry sorted using Vaucher Beguet Mistral system

HARVEST CHEMISTRIES: 26.5° Brix average, total acidity .55 g/100ml, pH 3.69

VINIFICATION:

YEAST: VR5 was pitched after a 4 day cold soak

FERMENTATION: Sorted fruit was fermented in 10-ton open-top fermenters

TEMPERATURE: A peak temperature of 92°F was achieved at mid-fermentation

MACERATION: Free run and the light press fraction were combined after 9 days of skin contact

MALOLACTIC: 100% malolactic fermentation in new French barrels

MATURATION: 20 months in 225 liter barrels

BARREL TYPE: French oak, 66% new

FORESTS: Center of France

COOPERS: Marcel Cadet and Sylvain

BOTTLE AGING: Bottle-aged 16 months prior to release

BOTTLING CHEMISTRIES:

PH: 3.65

TOTAL ACIDITY: 0.66 g/100ml

ALCOHOL: 14.72%

RES. SUGAR: 0.3 g/L (dry)

CELLARING: Vibrant upon release with structure to improve with age for 8 to 10 years.

CASES PRODUCED: 738 six-bottle cases

VINTAGE

A cool climate prevailed in the 2011 vintage, much like the 2010 season which had been the coolest in a decade. The crop was supported by low-yielding secondary shoots which grew to replace damaged primary shoots after a defining hard frost hit the Paso Robles area in early April. Above average winter rainfall fueled rapid vine growth after the setback of early spring frost. We saw fewer clusters with larger berries, which pushed this wine toward a softer tannin profile. Vineyard yield was down considerably, at just 2.6 tons per acre in this Merlot block. We used our standard practice to stop irrigation of the vines just after fruitset in early June and waited 8 weeks until the soil ran out of moisture in early August. This prompted seeds to harden and brown early, and perhaps more importantly it shifted flavor in the berries from herbal to fruity in this distinctly cool 2011 vintage.

CUVÉE POM

The inspiration for J. Lohr Cuvée POM comes from the Grand Cru wines of Pomerol in the Right Bank of Bordeaux. These legendary wines are traditionally composed of Merlot and Cabernet Franc, with sparse additions of Cabernet Sauvignon, Malbec and Petit Verdot. Winemaking is given the freedom to emulate these great wines without the restrictions of varietal percentages, instead keenly focusing on the texture and complexity of the blend that nature delivers with each vintage.

WINEMAKER'S COMMENTS

This 2011 vintage marks the debut of Malbec at double-digit percentages in the Cuvée POM blend. Bright aromas of plum and pomegranate are spiced by a bouquet of cedar and cocoa powder. A restrained palate weight, bright acidity and luxury-soft mouthfeel make this wine a chef's favorite.

—Steve Peck, red winemaker

FOOD PAIRINGS

Great with a Spanish paella or grilled ribeye with shallots.

WINE LIST DESCRIPTION

Bordeaux-inspired blend of Merlot and Malbec with other red varieties offers bright fruit and a soft texture.



J. LOHR
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