

J. LOHR

CUVÉE SERIES



2014 J. LOHR CUVÉE ST. E PASO ROBLES

WINEMAKER'S COMMENTS

Cuvée St. E captures the ripe, but savory side of Bordeaux style. The 2014 is dark in color with a bright garnet hue. Aromas of red currant, hibiscus, espresso bean and dark chocolate lead to ripe plum on the palate. Tightly wound tannins are typical in Cabernet Franc and present the greatest reward after a few years of bottle age.

—Steve Peck, red winemaker

FOOD PAIRINGS

A perfect pairing for filet mignon with a shallot cream sauce or Osso Bucco (braised veal shanks) over a bed of polenta.

WINE LIST DESCRIPTION

Savory Cabernet Franc-based blend with big structure.

TECHNICAL NOTES

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

COMPOSITION (BLEND): Cabernet Franc 59%, Cabernet Sauvignon 33%, Malbec 7%, Petit Verdot 1%

MATURATION: 18 months in 225 liter barrels

CELLARING: Structure to improve over the next 8 to 12 years.

CASES PRODUCED: 898 six-bottle cases



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VINEYARDS & WINES

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