

## **J. LOHR** **2016 Cabernet Sauvignon, Seven Oaks**

### **Vineyards**

The predominant fruit for our J. Lohr Estates Seven Oaks Cabernet Sauvignon comes from 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.

### **Food Pairings**

Pair with braised shortribs, a rich beef tenderloin with gorgonzola butter or spicy fajitas.

### **TECHNICAL NOTES**

#### **Appellation**

Paso Robles AVA, San Luis Obispo County, CA

#### **Composition (Blend)**

76% Cabernet Sauvignon, 8% Petite Sirah, 6% Merlot, 5% Petit Verdot, 2% Syrah, 1% Cabernet Franc, 2% other red

#### **Brix at harvest**

25.1° Brix average

### **VINIFICATION**

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

**MALOLACTIC:** ML 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: 3.7

TOTAL ACIDITY: 0.62 g/100ml

ALCOHOL: 13.8% by volume

RESIDUAL SUGAR: 0.19 g/100ml

### **Cellaring**

Balanced upon release, with adequate structure to age up to five years.

### **WINE LIST DESCRIPTION**

High-toned Paso Robles Cabernet with a lovely bouquet of toasted pastry and vanilla.