

J. LOHR 2015 Hilltop Cabernet Sauvignon

Vineyards

Hilltop Cabernet Sauvignon is grown on a handful of select vineyard sites in the Paso Robles AVA. Blessed with long summer days of intense sunshine, our near 100°F daytime temperatures are followed with chilly, ocean-cooled nights in the 50s. These Cabernet vines are naturally stressed in the dry, often very gravelly, and sometimes lime shale-laden soils. Water is at a premium in these vineyards, enabling the viticulturist to fine-tune irrigation, producing the darkest fruit with resolved tannins year after year.

Food Pairings

Delicious with rosemary-seasoned ribeye and garlic roasted potatoes with parsnips and fennel.

Wine List Description

Ripe black plum, violet, hazelnut and dark chocolate aromas. Intense fruit on the finish.

Technical Data

APPELLATION: Paso Robles, San Luis Obispo County, California

COMPOSITION (BLEND): 90% Cabernet Sauvignon, 9% Petit Verdot, 1% Malbec

HARVEST PROCESS: Select-picked and sorted

HARVEST CHEMISTRIES: Brix 25.6°, total acidity .42 g/100ml, pH 3.70

VINIFICATION:

YEAST: Lalvin ICV-D254 yeast was isolated by Dominique Delteil of the ICV from a Rhône Valley Syrah fermentation and is known for developing ripe fruit flavors and a big mid-palate mouthfeel with intense fruit concentration

FERMENTATION: Primary fermentation in open-top and conventional stainless steel tanks

TEMPERATURE: Peak fermentation at 92°F

MACERATION: 7 days on skins

MALOLACTIC: Malolactic complete with Viniflora Oenos

MATURATION: 18 months in 225 liter French oak barrels, 60% new

BARREL TYPE: French oak, thick stave, very tight grain

COOPERS: Demptos, Sylvain, Marcel Cadet

BOTTLING CHEMISTRIES

PH: 3.68

TOTAL ACIDITY: 0.62 g/100ml

ALCOHOL: 14.3% by volume

RESIDUAL SUGAR: 0.1 g/100ml

CASES PRODUCED: 16,951 (33,902 six-packs)

CELLARING: Rich intense fruit upon release, with structure to age comfortably for 5 to 7 years.