

**1997**  
**J. LOHR**  
**CUVÉE POM**  
**PASO ROBLES, RED WINE**

**TECHNICAL DATA**

Composition:	53% Merlot, 39% Cabernet Sauvignon, 8% Cabernet Franc
Harvest Dates:	September 9 <sup>th</sup> to October 8 <sup>th</sup> , 1997
Process:	Harvested late-morning, early afternoon, destemmed and crushed to stainless steel fermentors.
Harvest Numbers:	25.2° Brix average, pH=3.61, Total Acidity 0.50 g/100 ml
Vinification:	
Yeast:	Bordeaux Red
Fermentation:	Stainless steel fermented
Temperature:	87 to 92°F
Extended	
Maceration:	Average of 9 days
Malo-Lactic:	Inoculation and completion in stainless steel.
Maturation:	24 Months in 100% New French Oak Barrels
Barrel Type:	100% New French Oak Bordeaux Chateau Ferre Style Barrels (60.9 gallons)
Forests:	Center of France
Cooper:	Demptos, St. Caprais de Bordeaux
Post-Maturation:	Rack from barrels, unfiltered to bottle.
Bottle Aging:	12 months in bottle prior to release.
Bottling Numbers:	
pH:	3.51
Total Acidity:	0.65g/100ml
Alcohol:	13.5% by volume
Res. Sugar:	Dry

**WINEMAKER'S COMMENTS**

The 1997 Cuvée POM is a blend of Merlot, Cabernet Sauvignon and Cabernet Franc. The wine is dark ruby in color with "terroir-based" aromas of dark red fruits, blueberries, plums, black currants and coffee grounds, combined with complex smoke, toast and vanilla scents from barrel aging. My objective is to simulate the complexity and elegance found in the Premier Grand Cru Classé wines from Pomerol. The Cuvée POM exhibits a finesse and seamless elegance on the palate - a result of the careful blending of different Bordeaux varieties without the restraints of varietal percentages.