

**2000**  
**J. LOHR**  
*Cuvée St. E*  
**Paso Robles, Red Wine**

**VINTAGE**

The year 2000 was a vintage of patience! Despite early bud break, some unseasonably warm weather during the growing season and several heat-spike weeks, “true” ripening happened very slowly. Most vintages have an order of ripening with tannins coming first, followed by pigments and then sugars in red varieties. In 2000, these typical ripening characteristics came in reverse order, with most grapes reaching sugars well above 24° Brix before achieving “flavor” ripeness. Cabernet Franc, like Merlot, is one of the early ripening Bordeaux varieties, but requires much longer hang time. In 2000, this meant leaving the Cabernet Franc on the vine two weeks longer than Merlot to get the intensity of color, flavor and fragrance.

**TECHNICAL DATA**

|                       |   |
|-----------------------|---|
| Composition:          | 98.7% Cabernet Franc and 1.3% Merlot  |
| Harvest Dates:        | September 29, 2000  |
| Process:              | Harvested early afternoon, destemmed and crushed to stainless steel fermenters. |
| Harvest Chemistries:  | 26.2°Brix average, pH=3.65, Total Acidity=0.46 g/100 ml                         |
| Vinification:         |   |
| Yeast:                | Lalvin D254   |
| Fermentation:         | Stainless steel fermented   |
| Temperature:          | 86°F  |
| Extended              |   |
| Maceration:           | None  |
| Malolactic:           | 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:               | Tonnellerie Sylvain, Libourne, France   |
| Post-Maturation:      | Rack from barrels, unfiltered to bottle   |
| Bottle Aging:         | 24 months in bottle prior to release  |
| Bottling Chemistries: |   |
| PH:                   | 3.77  |
| Total Acidity:        | 0.63 g/100 ml   |
| Alcohol:              | 15.2% by volume   |

**WINEMAKER’S COMMENTS**

The 2000 J. Lohr Cuvée St. E is a deeply flavorful blend of Cabernet Franc and Merlot. The wine is a dark red-purple color with aromas of red currants, coffee, cherry cough drops, dried leaves and raspberry combined with a complex toasted cedar, vanilla and tar bouquet from barrel aging. My objective is to simulate the complexity and elegance found in the Premier Grand Cru Classé wines from St. Emilion. The Cuvée St.E exhibits a finesse and seamless structured elegance on the palate – a result of the careful blending of different Bordeaux varieties without the restraints of varietal percentages.

*Jeff Meier, winemaker*