

J. LOHR

VINEYARDS & WINES

2001
J. LOHR
Cuvée PAU
Paso Robles, Red Wine

VINTAGE

The vintage year 2001 produced some outstanding Bordeaux varietals. 2001 had almost identical weather to 2000 – what we would call a cool warm year--very warm early on and cool in the summer months. We learned in the 2000 vintage that patience during ripening (sometimes two weeks beyond “sugar ripeness”) was required to achieve phenolic ripeness. As the 2001 growing season went along, we prepared ourselves for a long “sit and wait” period for optimum harvest time. Cabernet Sauvignon is the last Bordeaux variety to ripen--with the exception of Petit Verdot--and in 2001, the Cabernet Sauvignon was harvested from our Block 55 on October 10 with lovely color and structure with black currant and minty fruit flavors.

TECHNICAL DATA

Composition:	93.6% Cabernet Sauvignon, 5.0% Petit Verdot and 1.4% Merlot
Harvest Dates:	October 10, 2001
Process:	Harvested early afternoon, destemmed and crushed to Stainless steel fermenters
Harvest Chemistries:	27.1°Brix average, pH=3.62, Total Acidity=0.36 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, Allier and Nevers Forests
Cooper:	Treuil, Brive, France
Post-Maturation:	Rack from barrels, unfiltered to bottle
Bottle Aging:	24 months in bottle prior to release
Bottling Chemistries:	
pH:	3.85
Total Acidity:	0.66 g/100 ml
Alcohol:	15.87% by volume

WINEMAKER'S COMMENTS

The 2001 J. Lohr Cuvée PAU is a blend of Cabernet Sauvignon, Petit Verdot and Merlot. The wine is dark red-purple in color with aromas of berries, black cherry, chocolate, cedar, tar and dried flowers. The palate is quite flavorful, plump, very soft and well balanced with black cherry and berry with tar and cedar flavors. My objective is to simulate the complexity and elegance found in the Premier Grand Cru Classé wines from Pauillac. The Cuvée PAU is a wine with brightness, finesse and seamless elegance on the palate – a result of the careful blending of different Bordeaux varieties without the restraints of varietal percentages.

Jeff Meier, winemaker