



THE *Artistic* EXPRESSION OF FLAVOR

2004 J. LOHR *Cuvée PAU*, Paso Robles Red Wine

VINTAGE

Making the J. Lohr *Cuvée PAU* is always a pleasure. Fruit selection and direction are two of the key elements to making this wine a success, as is scouting the vineyard early enough to identify grape quality to ensure the fruit reaches its potential. The 2004 harvest was one of the earliest on record, with the grapes reaching their peak in mid-September. Usually, one lot of fruit always stands out as 'the one,' and 2004 was no exception. The grapes showed classic Paso Robles Cabernet characters of dark cherry fruit, but it was the hint of currant and the density of fruit that made this lot unique.

CUVÉE PAU

The *Cuvée Series* was created to allow J. Lohr winemakers a chance to blend small premium lots into *cuvées* that represent the basic varietals grown in three different areas of Bordeaux. In this case, our *Cuvée PAU* presents the major varietals and wine styling similar to that of the Pauillac region on the Left Bank. The major varietal in Pauillac is Cabernet Sauvignon, with varying amounts of Merlot, Cabernet Franc, Malbec and Petit Verdot blended in. This wine however, is by no means intended to resemble a Bordeaux wine; rather, it is an attempt to showcase Paso Robles as a supreme influence in the world of Cabernet Sauvignon. Each year, the very best parcel of Cabernet grape is selected over the 'biggest' Cabernet, chosen from the vineyard which produces the wine with the most notable Paso Robles Cabernet characteristics.

TECHNICAL DATA

Origin:	Paso Robles AVA
Composition:	95 % Cabernet Sauvignon, 5% Petit Verdot
Total Acidity:	0.71 g/100 ml
pH at Bottling:	3.71
Alcohol:	15.64% by volume
Residual Sugar:	Dry
Vinification:	Stainless steel fermented Malolactic fermentation in new French oak
Maturation:	22 months in new French oak
Bottling Date:	August 2006
Production:	432 6-bottle cases

WINEMAKERS COMMENTS

The 2004 J. Lohr *Cuvée PAU* has a saturated red-purple color with excellent hues. The nose is dominated by dark cherry and currant fruit, with hints of chocolate and fruit pudding. It is undeniably ripe in complexion but carries a youthful essence that is supported by the toasty vanilla oak. On the palate, the wine has gobs of ripe cherry fruit that last throughout the palate. The strength of the fruit is complimented by a full palate structure that leads to a finely-textured finish. Moussaka pairs beautifully with this wine, however, if you don't have a flare for Greek cooking, it is delicious with most red meats or eggplant-inspired dishes.