

2001
J. LOHR ESTATES
Seven Oaks
Paso Robles, Cabernet Sauvignon

VINTAGE

The 2001 vintage produced some outstanding red wines. Although very similar to the vintage of 2000, we realized that the successes of 2000 required longer grape hang time to achieve optimum development of color, flavor and fragrance. So we were mentally prepared in 2001 to let our grapes ripen far beyond typical “sugar ripeness” – picking only after a flavor break was tasted. Cabernet Sauvignon is the last of our Bordeaux varieties to ripen. In 2001 we began harvesting on September 25th with the last Cabernet picked on October 22nd. Our “flavor break” occurred almost two degrees Brix higher than in 2000 at just over 26 degrees Brix. Cabernet with great fruit flavor intensity and richness was well worth the wait.

CABERNET SAUVIGNON

The popularity of our Seven Oaks Cabernet Sauvignon has continued to grow over the years and we as viticulturists and winemakers continue to look for ways to improve quality with every vintage – providing full, flavorful wines with enticing aromas and soft, supple tannins. The Cabernet Sauvignon was grown on the Arbuckle-Positas, Arbuckle-San Ysidro Complex and Nacimiento-Los Osos Complex soils of our estate in Paso Robles. These are relatively poor soils with gravelly or chalky components. The terrain is rolling grassland hills, dotted with Oaks (Robles in Spanish), and in our case “Seven Oaks.” The vines are mostly own-rooted with a clonal selection from the old Estrella River Winery vineyard. This clone evidences tiny berries with enticing forward fruit flavors.

TECHNICAL DATA

Origin:	Seven Oaks, Paso Robles vineyard
Composition:	80.7% Cabernet Sauvignon, 11.1% Merlot, 5.1% Petite Sirah, 1.2% Zinfandel, 1.2% Petite Verdot and 0.7% Syrah
Total Acidity:	0.67 g/100 ml
pH at Bottling:	3.80
Alcohol:	13.93% by volume
Residual Sugar:	Dry
Vinification:	Stainless steel fermented Malolactic fermentation in stainless steel tanks
Maturation:	14 to 16 months aging in combination American and French oak
Bottling Dates:	June 2003

WINEMAKER'S COMMENTS

Dark ruby-red in color with youthful hues, the 2001 Seven Oaks Cabernet Sauvignon has aromas of black currants, cherry and violets. The bouquet is an elegant blend of spices - cedar, clove, cinnamon, mocha, cigar box and tar. Showing ripe and ample tannins with a plump, concentrated structure supported by good acidity with flavors of black currants, cedar, clove and charred oak, the 2001 Cabernet Sauvignon will complement grilled or roasted red meats seasoned with rosemary. Enjoy the 2001 Seven Oaks over the next ten years.