

J. LOHR

ESTATES

FLAVOR SECOND TO NONE

2006 J. LOHR *ESTATES* Seven Oaks Cabernet Sauvignon, Paso Robles

VINTAGE

The 2006 vintage saw a return to below average rainfall for Paso Robles, and with it came smaller vine canopies, smaller clusters and smaller Cabernet Sauvignon berries. The combination of these elements in 2006 made for excellent quality in all of our Paso Robles red varieties, but in particular, Cabernet was the most positively impacted. The outstanding color and flavor development brought back memories of the noteworthy Cabernet crop from 2001. We incurred no significant heat events after veraison in 2006, and had very mild weather conditions straight through harvest. This allowed sugar, flavor and tannin ripeness to occur simultaneously, producing fruit full of bold and generous varietal and regional expression, and highlighting the dark cherry and black currant fruit that is the hallmark of this great Cabernet winegrowing region.

CABERNET SAUVIGNON

The predominant fruit for our J. Lohr Estates Seven Oaks Cabernet Sauvignon comes from estate vineyards located directly opposite our J. Lohr Paso Robles Wine Center. The Seven Oaks vineyard was originally planted on its own rootstock, utilizing some of the original plantings from indigenous Estrella clones. The soils in our Paso Robles vineyards vary from gravelly clay loam to limestone-based soils over a relatively small parcel of land, and various rootstock and clonal combinations have been used to maximize the expression of each individual site. The different soil types and planting combinations add to and complement the palate of the Seven Oaks Cabernet and the other red varieties we produce, including Merlot and Petit Verdot, to add balance and weight to the wine.

TECHNICAL DATA

Origin:	Seven Oaks Vineyard, Paso Robles
Composition:	79% Cabernet Sauvignon, 7% Petite Sirah, 5% Syrah, 4% Petit Verdot, 4% Merlot and 1% Malbec
Total Acidity:	0.68 g/100 ml
pH at Bottling:	3.72
Alcohol:	13.8% by volume
Residual Sugar:	Dry
Vinification:	Stainless steel fermented Malolactic fermentation in stainless steel tanks and barrels
Maturation:	14 to 16 months aging in combination American and Hungarian oak
Bottling Date:	January and February 2008

WINEMAKER'S COMMENTS

The 2006 J. Lohr Estates Seven Oaks Cabernet Sauvignon is intensely-colored with youthful and bright hues. An abundance of dark cherry, black currant and berry fruit greets the nose, enhanced by spicy cedar, vanilla and toasty notes. On the palate, the fruit follows through with full weight and a lingering intensity and balance from the tannins. This wine is ready to be enjoyed now, or cellared for 5 years. Enjoy it with your favorite roasted or barbecued meats, or tomato-based pasta dishes.

Jeff Meier, winemaker