



THE ULTIMATE EXPRESSION OF FLAVOR

2003 J. LOHR *Carol's Vineyard*, Napa Valley Cabernet Sauvignon

VINTAGE

2003 was an outstanding vintage for our St. Helena Vineyard. As with the previous year we were lucky enough to have the Petit Verdot and Cabernet Sauvignon grapes ripen at the same time and facilitate "co-fermentation." This is the practice of making a field blend or fermenting the varieties together to enhance the marriage of the wine and the stability of its colors and tannins. We harvested the fruit in the 3rd week of October, fully ripe with typical lush currant fruit flavors, which Napa is so famous for. A long maceration time allowed the wine to develop depth and full palate weight with ample yet soft tannins.

VINEYARD

Carol's Vineyard lies in northern St. Helena, comprised of 16.4 acres of Cabernet Sauvignon (Clone 337 on 3309 rootstock) and 4.3 acres of Petit Verdot (Clone 400 on 3309 rootstock). The well-drained, gravelly, sandy loam soil and Bordeaux-like climate of the Napa Valley is ideally suited to produce luxury, quality Cabernet Sauvignon fruit.

TECHNICAL DATA

Origin: J. Lohr Carol's Vineyard, St. Helena, Napa Valley

Composition: 85% Cabernet Sauvignon, 15% Petit Verdot

Harvest Dates: October 18, 2003

Process: Harvested early afternoon, destemmed and crushed to stainless steel fermenters

Harvest Numbers: 27.2° Brix average, pH=3.89, Total Acidity 0.43 g/100 ml

Vinification:

Yeast: D21, D254 and UV43

Fermentation: Stainless steel fermented

Temperature: To 90°F

Maceration: 14 days

Malolactic: Inoculation and completion in barrel

Maturation: 24 months in 100% new French oak barrels

Barrel Type: 100% new French oak Bordeaux Château Ferré-style barrels (60.9 gallons)

Forests: Center of France

Coopers: Demptos, Sylvain and Vicard

Post-Maturation: Rack from barrels, unfiltered to bottle

Bottling Numbers:

pH: 3.6

Total Acidity: 0.74g/100ml

Alcohol: 14.75% by volume

Res. Sugar: Dry

WINEMAKER'S COMMENTS

The 2003 J. Lohr Carol's Vineyard Cabernet Sauvignon has dark red color with excellent depth. The aroma is dominated by cherry and currant fruit with hints of vanilla and spice coming from the well-seasoned oak. On the palate, the fruit is again dominant from the front to rear palate. The tannins are soft, but complement the full palate and add substance to the finish and length of the wine. The high ratio of Petit Verdot fruit enhances the wine's breadth but also ensures that it ages well for the next 15 years. In its youth, I would recommend a braised meat dish to complement the wine's sweet fruit character, or serve it equally well with your favorite steak.