



THE ULTIMATE EXPRESSION OF FLAVOR

2005 J. LOHR *Hilltop Vineyard* Cabernet Sauvignon, Paso Robles

VINTAGE

The 2005 vintage offered a welcome respite after two consecutive years of draught in Paso Robles. The vines seemed to awaken with enthusiasm from the generous winter rainfall, not only with a healthy crop, but with bold and generous dark cherry and black currant fruit varietal expression which is the hallmark of this great Cabernet winegrowing region. Ripening occurred slowly in 2005, with the cool growing season retarding flavor development and sugar accumulation. We taste the Cabernet fruit every couple of days in Hilltop, waiting for a doughy berry pie flavor to develop with easily extractable color from the Cabernet skins. After a patient wait, J. Lohr Hilltop Vineyard Cabernet finally reached its optimal flavor and we began to harvest October 3rd in our Hilltop Vineyard blocks 55 and 56. The strength and depth of flavor in 2005--combined with the inviting black cherry and currant fruit--have produced a remarkable Hilltop Cabernet.

TECHNICAL DATA

Origin:	Hilltop Vineyard, Paso Robles, San Luis Obispo County
Composition:	96.3% Cabernet Sauvignon, 3.7% Petit Verdot
Harvest Dates:	October 3 rd through 7 th , 2005
Process:	Harvested early afternoon, destemmed and crushed to stainless steel fermenters
Harvest Chemistries:	26.5° Brix average, pH=3.72, Total Acidity 0.41 g/100 ml
Vinification;	
Yeast:	Lalvin D21
Fermentation:	Stainless steel fermented
Temperature:	To 90°F
Extended	Maceration: 10 days
Malolactic:	Inoculation and completion in new French oak barrels
Maturation:	19 months in 100% new French oak barrels
Barrel Type:	80% new French oak Bordeaux Château Ferré-style barrels (60.9 gallons), 20% second fill French oak barrels
Forests:	Center of France
Coopers:	Tonnellerie Sylvain, Libourne, Tonnellerie Vicard, Bordeaux Demptos, St. Caprais de Bordeaux, Tonnellerie Bossuet, Bordeaux
Post-maturation:	Rack from barrels, unfiltered to bottle
Bottling Chemistries:	
pH:	3.72
Total Acidity:	0.68g/100ml
Alcohol:	14.9% by volume
Res. Sugar:	Dry

WINEMAKER'S COMMENTS

Very dark, red-purple in color with youthful hues, the 2005 J. Lohr Hilltop Vineyard Cabernet Sauvignon has complex aromas of black cherries and blackberries with a bouquet of cedar, anise, licorice, tar and vanilla toasted oak. The 2005 Hilltop is a plump, luscious mouthful of wine, with supple yet ample texture and balance, reminiscent of Bordeaux's finest Cabernet Sauvignon-based wines with the structure to age for 10 to 15 years. Serve with Beef Bourguignon or hearty stews.

Jeff Meier, winemaker