

2016 J. LOHR ESTATES

# SEVEN OAKS

## CABERNET SAUVIGNON

“The 2016 J. Lohr Estates Seven Oaks Cabernet Sauvignon is dark and dense to the rim of the glass. Layered aromas of black currant, blueberry and cherry are accentuated by an authentic barrel bouquet of hazelnut, cocoa powder, and dark roasted coffee. High-toned red berry fruit strikes the fore-palate, and follows with bright acidity and a full structure that is both dense and soft at once.”

—Steve Peck, red winemaker



### VINTAGE

While pre-season and early season rains were short of average, the timing was ideal for vine health and wine quality in 2016. Every phenological marker including budbreak, bloom, and veraison occurred 1 to 2 weeks earlier than normal. Buds pushed around the 17th of March in our Cabernet vineyards near the winery, following heavy rains earlier in the month. Vine canopy growth propelled throughout the spring, buoyed by light rains in April and a pleasant bloom period in early May. Tannin structure was amplified by a warm veraison period beginning the third week of July. Good ripening weather brought the peak Cabernet harvest in early, between October 1st and 15th at brix levels over 25° with great wine color.

### VINEYARDS

The predominant fruit for our J. Lohr Estates Seven Oaks Cabernet Sauvignon is grown in our estate vineyards located directly opposite our J. Lohr Paso Robles Wine Center and at two newer sites just north on the J. Lohr Sinclair and J. Lohr Jones Ranches. The Seven Oaks vineyard was originally planted on its own rootstock, utilizing some of the original plantings from indigenous Estrella clones widely planted in Paso Robles. The soils in our 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 the palate of Seven Oaks Cabernet Sauvignon.

### FOOD PAIRINGS

Sauté some mushrooms and snack on a few bruschetta as you relax and barbecue a garlic infused tri-tip roast.

### COMPOSITION BLEND

80% Cabernet Sauvignon 3% Merlot  
7% Petite Sirah 4% other red varieties  
6% Petit Verdot

### ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

### CELLARING

Balanced upon release, with adequate structure to hold five years or longer.

### HARVEST DATES

Peak Cabernet harvest was from October 1st through 20th, 2016

### BRIX AT HARVEST

Brix 25.3°, total acidity 0.50 g/100ml, pH 3.69

### VINIFICATION

**Fermentation:** Fermented in stainless steel tanks with peak temperatures reaching 92°F

**Malolactic:** Malolactic fermentation completed in 20% new American oak barrels and stainless steel tank, using Viniflora Oenos

**Maturation:** 12 months aging in 60-gallon American oak barrels, 22% new

**Barrel type:** Predominantly Missouri and Minnesota oak with toasted heads

### BOTTLING CHEMISTRIES

**pH:** 3.64

**Alcohol:** 14.0% by volume

**Total Acidity:** 0.62 g/100ml

**Residual Sugar:** 0.16 g/100ml

### WINE LIST DESCRIPTION

The classic Paso Robles Cabernet. Intense black currant, cherry and cocoa powder.

### HOW DID SEVEN OAKS GET ITS NAME?

Our blocks 2 and 4 of Cabernet Sauvignon that were some of the original sources for this iconic wine 30 years ago featured views of a stand of seven majestic oak trees, which still thrive today.