

2021 J. LOHR PURE PASO® PROPRIETARY RED WINE

VINEYARDS

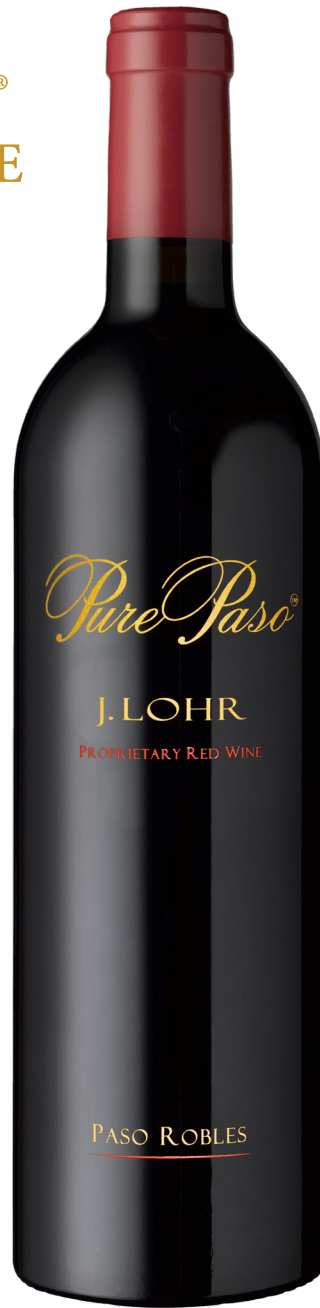
The Cabernet Sauvignon was sourced largely from our Shotwell Vineyard in the cooler Region II El Pomar District of Paso Robles, where the climate is strongly influenced by marine air drawn in from the Pacific Ocean just 17 miles away. This ranch is predominantly planted to ENTAV clone 169 Cabernet Sauvignon on calcareous Linne-Calodo soils with slopes reaching a challenging 25%. The Petite Sirah is from the warmer Region III Estrella and San Miguel Districts. This warmer climate is ideal for heat-loving Petite Sirah. We have manicured our east to west oriented plantings to capture sunlight on the leaf's surface. This practice allows the grape clusters to reach a luxurious level of maturity in the dappled sunlight below the vine canopy.

VINTAGE

The 2021 vintage delivered unparalleled quality to the Paso Robles region. We received generous preseason rainfall during the month of January 2021 but an especially dry spring followed. Overall rainfall for the 2021 vintage in Paso Robles was only 75% of the 25-year historical average. The dry conditions in 2021 forced vines to produce small but concentrated berries, typical of drought years. Happily, consistently mild daytime temperatures and cool nights kept berries fresh and allowed us the luxury of patience to harvest grapes at optimal ripeness. As a result, extractable anthocyanin content from red grapes in Paso Robles reached an all-time high in 2021, with resulting wines eclipsing color density levels of the acclaimed 2007, 2013 and 2019 vintages.



Scan to watch
the winemaker
video



“Savory varietal notes of Cabernet Sauvignon are layered with the dark fruit character of Petite Sirah. The bouquet of cocoa powder, caramel, and anise works in harmony with the black cherry fruit signature of this wine. Bright and focused on the palate, with a firm and appetizing finish.”

BRENDEEN WOOD
RED WINEMAKER
&
STEVE PECK
VP, WINEMAKING

WINE LIST DESCRIPTION

Savory varietal notes of Cabernet Sauvignon are layered with the dark fruit character of Petite Sirah.

FOOD PAIRINGS

Serve with Santa Maria-style grilled tri-tip seasoned with a simple garlic, salt, and pepper rub, along with grilled French bread, fresh salsa, and stewed pinto beans for a classic coastal California feast.

CELLARING

This Pure Paso Proprietary Red Wine highlights J. Lohr's acclaimed house-style: a dense and focused fruit signature coupled with a soft, approachable palate. Best from 2024 to 2028.

APPELLATION

Paso Robles, San Luis Obispo County, California

COMPOSITION

64% Cabernet Sauvignon, 31% Petite Sirah, 2% Malbec, 2% Saint Macaire, 1% Merlot

HARVEST

DATES: Cabernet Sauvignon harvest from our Shotwell vineyard began on September 29th and ended October 15th, 2021. Petite Sirah from September 14th to October 18th

PROCESS: Mechanical harvest for Cabernet Sauvignon, hand harvest for Petite Sirah

CHEMISTRIES:

Average of 27.5° Brix, 0.4g/100ml total acidity, 3.56 pH

VINIFICATION

YEAST: Zymaflore XPure and Pinnacle Fructo Select

FERMENTATION: Fermented in 20-ton stainless steel tanks with light pumpovers six times daily

TEMPERATURE: Peak fermentation temperature of 90°F to achieve full color extraction

MACERATION: Macerated on skins for less than 6 days to maintain a soft tannin structure

MALOLACTIC: Malolactic fermentation in oak barrels after completion of primary fermentation

MATURATION

Aged 18 months in American and Hungarian oak cooperage

BARREL TYPE: 60-gallon oak barriques, 10% new

COOPERS: Heinrich, Nadalie, Trust

BOTTLING

pH: 3.57

TOTAL ACIDITY: 0.63 g/100ml

ALCOHOL: 15.0% by volume

RESIDUAL SUGAR: 0.06g/100ml (dry)

BOTTLED: Spring through Summer 2023

PRODUCTION: 80,051 six-bottle cases