







J. LOHR

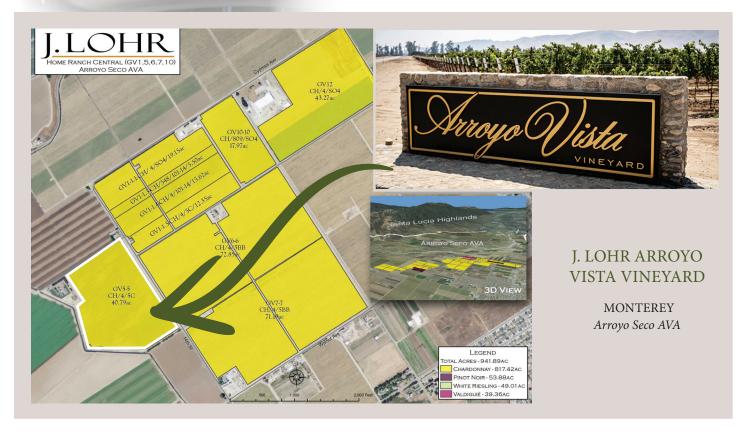
Stroyo Vista

CHARDONNAY

FROM THE LABEL...

Our J. Lohr Arroyo Vista Chardonnay is grown in the gravelly soil and windswept landscape of Monterey County's Arroyo Seco appellation. The Dijon clone 76 Chardonnay thrives in our sustainably farmed vineyards, producing exceptional fruit for this wine, our "ode to Burgundy." The Chardonnay is harvested at night and gently pressed to preserve the delicate aromas of pear, white peach, and apple. Barrel fermentation and aging of the wine on the lees creates rich texture and a long, integrated oak finish.

Jung Lohn



Arroyo Vista, our flagship Vineyard Series white wine, is a select blend of several of our favorite Chardonnay clones. While the basis of the blend is still clone 76, with its ripe pear and apple flavors, the wine displays additional depth thanks to new clones from a replanted Block 5 - the original Arroyo Vista block. Clone 96 brings nectarine flavors and texture to the wine. Clone 548 offers lovely white and yellow floral aromas and Meyer lemon flavors, while clones 5 and 17 add layers of stone fruit and minerality. This array of clones and flavors combine for a truly unique and complex Chardonnay.

The rich palate texture is derived from the use of classic Burgundian techniques, such as primary and malolactic fermentation in French oak barrels and weekly stirring of the lees during aging.

~WINEMAKER KRISTEN BARNHISEL

In the cellar, after initial barrel fermentation, seventy-five percent of the wine was put through a secondary malolactic fermentation. This builds in desired texture and mouthfeel while still maintaining Monterey's trademark fresh fruit and acidity. The result is one of California's defining cool-climate Chardonnays, equal parts rich tropical fruit character, just the right amount of barrel-fermented mouthfeel, and ideal food-pairing acidity.

The Lohr family among the Chardonnay vines in the Arroyo Seco



VINEYARDS J. Lohr Arroyo Vista Vineyard

HARVEST September 12 - October 18, 2022

FERMENTATION Barrel fermented, 75% malolactic fermentation

MATURATION
14 months sur lie in French oak,
45% new wood

COMPOSITION

100% Chardonnay

(51.34% clone 76; 21.85% clone 96; 12.68% clone 548; 9.08% clone 5, 5.05% clone 17)

WINEMAKERS

Kristen Barnhisel and Steve Peck

CERTIFICATIONS

Certified California Sustainable

Produced and Bottled by J. Lohr Vineyards & Wines

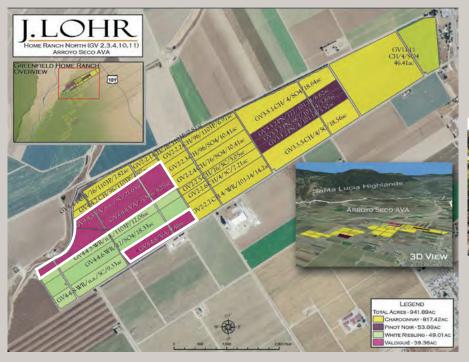
2021 Vintage • 90 Points • Wine Enthusiast, Feb. 2023
2020 Vintage • 91 Points • Wine Enthusiast, July 2022
2019 Vintage • 92 Points, Editors' Choice • Wine Enthusiast, Oct. 2021
2018 Vintage • 91 Points • Wine Enthusiast, Nov. 2020



FROM THE LABEL...

An enticing and little-known French grape has found its perfect New World home among Monterey's coastal lupines and poppies. Chill a red? Yes! And pair it with just about anything. Now, you're in the know...

Jeny Lohn



J. LOHR HOME RANCH Arroyo Seco AVA



Wildflowers provide beneficial ground cover between the vine rows in Monterey

Originally thought to be the Gamay Noir grape of France's Beaujolais, U.C. Davis has since identified this grape to be Valdiguié from southwest France. Regardless of its origin, Valdiguié grown in the windy, cool Arroyo Seco produces a wine reminiscent of the "Crus" of Beaujolais - Morgon, Fleurie, and Moulin-à-Vent.

A perfect end-of-the day sipper - chilled, with a touch of soda water and slice of orange. At my house, Wildflower is the go-to when friends drop by for a barbecue.

Our goal is to preserve the wonderful natural acidity and fresh fruit character of this varietal. We use two different fermentation techniques to achieve this. We hand-harvest our first picks of the season and put those clusters directly into the fermentation tanks in a process called carbonic maceration – no crushing or punching down for the first two weeks. The later picks were put through a more traditional, fairly short, warm fermentation. Combining these two techniques creates a wine with fresh berry fruit flavors, a vibrant color, and soft tannins.



VINEYARD
J. Lohr GV 4

HARVEST

October 7th and 19th, 2022

FERMENTATION

Carbonic Maceration + Traditional

MATURATION

Two months in stainless steel

COMPOSITION 100% Valdiguié

CERTIFICATIONS

Certified California Sustainable Produced and Bottled by J. Lohr Vineyards & Wines

WINEMAKERS

Brenden Wood and Steve Peck

2021 Vintage • 91 Points, Best Buy • Wine Enthusiast, Nov. 2022
2019 Vintage • Double Gold • San Francisco Chronicle Competition 2021
2018 Vintage • 90 Points, Gold • Monterey International Wine Competition 2021



J. LOHR ESTATES FALCON'S PERCH PINOT NOIR

FROM THE LABEL...

Our winegrowing and winemaking passion is rooted in our sustainably farmed vineyards and in our family owned wineries. Named for the avian icon that protects the vineyards, our Pinot Noir is grown in Monterey County, resulting in an opulent expression of cool climate Pinot Noir. Bright garnet in color, Falcon's Perch is soft on the palate with notes of strawberry jam and sage, showing a bouquet of spicy vanilla oak. Pair with smoked salmon or pasta with prosciutto.

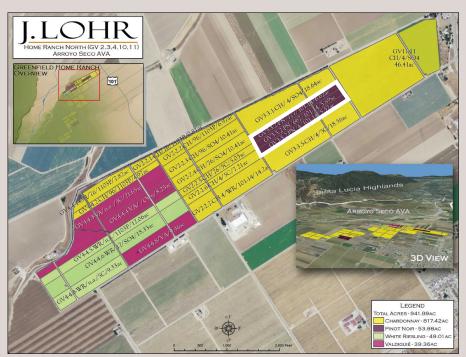
Jung Lohn

J. LOHR HOME RANCH

MONTEREY Arroyo Seco AVA



Native falcons and owls help keep pest populations in balance



Our Falcon's Perch Pinot Noir is grown in select vineyards within and surrounding the Arroyo Seco and Santa Lucia Highlands AVAs of Monterey County. This region has earned a well-deserved reputation for producing world-class Pinot Noir. The fairly recent introduction of Dijon clones of Pinot Noir, along with the old standby Pommard clone, has transformed the quality of the varietal here. These newer clones are the backbone of this release of Falcon's Perch, named for the raptor which had made its home in the lone pine tree among the vines.

Showcases the spicy strawberry varietal character that is the hallmark of Monterey County Pinot Noir. Raspberry and watermelon fruit notes are also present, melding with clove and sagebrush. Delicate tannins on the mid-palate are complemented by camphor, dried cherry, and black tea on the finish.

~WINEMAKER BRENDEN WOOD

We fermented with a short period of skin contact to extract fruit flavor with minimal astringency. Cooler fermentation temperatures in the low 80s helped us capture Pinot Noir's nuanced varietal aromas. Approximately ninety percent of the blend was aged in stainless steel tanks and ten percent in second and third-fill French oak barrels.



VINEYARDS Primarily J. Lohr GV 3

HARVEST

September 9 and September 12 through 24, 2022

FERMENTATION

Cooler temperatures, light extraction in stainless steel

MATURATION

Aged in a proprietary combination of stainless steel tanks and French oak barrels

COMPOSITION

100% Pinot Noir

WINEMAKERS

Brenden Wood and Steve Peck

CERTIFICATIONS

Certified California Sustainable

Produced and Bottled by *J. Lohr Vineyards & Wines*

2022 Vintage • 90 Points, Best Buy • Wine Enthusiast, March 2024
2021 Vintage • 92 Points, Gold • 2022 Sunset International Wine Competition
2020 Vintage • 90 Points, Best Buy • Wine Enthusiast, Nov. 2021
2019 Vintage • 90 Points, Best Buy • Wine Enthusiast, Dec. 2020



J. LOHR Fog's Reach PINOT NOIR

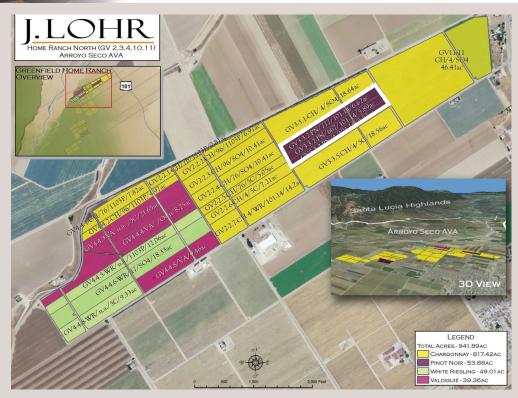
FROM THE LABEL...

Our J. Lohr Fog's Reach Pinot Noir is grown in the cool, windy Arroyo Seco appellation of Monterey County, California. Here the long growing season allows the Pinot Noir fruit to ripen slowly. The grapes for this wine are harvested in the early morning and sorted individually in our small-lot winery, with only the highest quality fruit being selected. The resulting wine is richly structured with a classic New World Pinot Noir signature of sage and strawberry, and a toasted oak bouquet. Aged eight months in French oak Burgundy-style cooperage.

Jung Lohn

J. LOHR HOME RANCH VINEYARD

MONTEREY Arroyo Seco AVA



Our CSWA Certified Sustainable Pinot Noir vineyard resides in a cool and windy enclave of Monterey's Arroyo Seco appellation. Block 3 is among the original sites planted by Jerry Lohr here, in 1972. The Pinot Noir blocks are comprised of two early-ripening Dijon selections (clones 667, 777), as well as late-ripening Pommard 4; the vines are situated on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobblestones. The unique combination of soil, climate, and viticulture produces deeply colored Pinot Noir with elegant, refined flavor and structure.

Fog's Reach expresses the typicity of the Arroyo Seco region with bing cherry, strawberry compote, and dried sage on the nose. Bright red cherry flavors wash across the palate and leave peppery spice on the lengthy finish.

~WINEMAKER BRENDEN WOOD

The highest quality French oak Burgundy barrels from coopers François Frères were used in the aging process to impart a rich mouthfeel and finish.



VINEYARDS
Primarily J. Lohr GV 3

HARVEST September 17 and 24, 2022

FERMENTATION

Cooler temperatures, light extraction in stainless steel

MATURATION

Aged 8 months in French oak, 35% new wood

COMPOSITION

100% Pinot Noir, clones 667 and 777

WINEMAKERS

Brenden Wood and Steve Peck

CERTIFICATIONS

Certified California Sustainable

Produced and Bottled by J. Lohr Vineyards & Wines

2022 Vintage • 93 Points, Editors' Choice • Wine Enthusiast, March 2024
2020 Vintage • Double Gold, Best of Class • San Francisco Chronicle Competition 2023
2019 Vintage • 94 Points • Tasting Panel, Jan. 2022
2018 Vintage • 93 Points • Tasting Panel, Feb. 2021



J. LOHR ESTATES LOS OSOS MERLOT

FROM THE LABEL...

Our family's winegrowing and winemaking passion is rooted in our sustainably farmed vineyards and in our winery in Paso Robles, California, where the warm days and cool nights are ideal for Bordeaux-style varieties. Inspired by the soil series in our vineyards of the same name, which in Spanish means "the bears," our Los Osos Merlot is a soft red wine with supple texture and a black currant signature. Bold, juicy flavors of pomegranate, black cherry, and dark chocolate are complemented by a full year of oak barrel aging. Enjoy with seafood bisque, filet mignon, or pasta with mushrooms.

J. LOHR CRESTON VINEYARD



We grow our Merlot grapes in the moderately cool El Pomar District of Paso Robles, which is generally acknowledged to be the ideal area for this variety in the AVA. The soils here limit vine vigor and support exceptional Merlot wine quality.

Los Osos displays classic varietal Merlot aromas and flavors of black plum, black currant, and violet, along with a light barrel signature of baking spices and toasted pastry.

Malbec and Cabernet Franc in the blend contribute juiciness and sophisticated aromatics.

~WINEMAKER BRENDEN WOOD

We harvest our Merlot across a range of sugar ripeness. The early picks capture the traditional varietal definition of Merlot, while the fruit harvested later adds depth and intensity to the wine. Clone and rootstock combinations, along with the variations in soil, add complexity to our Los Osos release.



VINEYARD

Primarily J. Lohr Creston

HARVEST

September 20th - October 19th, 2021

FERMENTATION:

Whole-berry in stainless steel

MATURATION

Aged 12 months in American oak, 15% new wood

COMPOSITION

89% Merlot, 7% Malbec, 4% Cabernet Franc

WINEMAKERS

Brenden Wood and Steve Peck

CERTIFICATIONS

Certified California Sustainable

Produced and Bottled by J. Lohr Vineyards & Wines

2021 Vintage • 91 Points • Tasting Panel, Sept. 2023
2020 Vintage • 90 Points, Best Buy • Wine Enthusiast, Nov. 2021
2019 Vintage • 90 Points, Best Buy • Wine Enthusiast, Dec. 2020
2018 Vintage • 94 Points • Wine Review Online, March 2019



J. LOHR

Ouvée

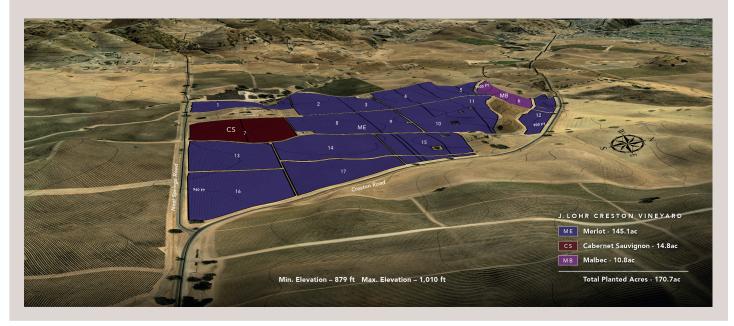
FROM THE LABEL...

The J. Lohr Cuvée Series illustrates the passion of our winemakers for the elegance and complexity of the French Grand Cru Classé wines from Bordeaux. Each wine in the trio is a blend or cuvée, inspired by the compositions traditionally used in the acclaimed winegrowing regions of Pauillac, Pomerol, and St. Emilion. Free from varietal percentage restrictions, our winemakers blend each wine to its maximum artistic expression of flavor.

Jeng Lohn

J. LOHR CRESTON VINEYARD, BLOCK 5 (Primary Source)

PASO ROBLES AVA El Pomar District



The 2021 vintage delivered unparalleled quality to the Paso Robles region. Generous preseason rainfall during January was follwed by an especially dry winter and spring. Only two light showers materialized during the months of February and May. The dry conditions in 2021 forced vines to produce small but concentrated berries, typical of drought years in Paso Robles. However, consistent mild daytime temperatures paired with cool nights kept berries fresh and allowed Paso Robles winegrowers the luxury of patience to harvest grapes at utmost optimal ripeness. As a result, extractable anthocyanin content from red grapes in Paso Robles reached an all-time high in 2021, with resulting wines handily eclipsing color density levels of the acclaimed 2007, 2013 and 2019 vintages. Merlot from Block 5 of our Creston Vineyard serves as the base for this Cuvée. Block 5 is located on the highest part of the ranch where the soils are extremely lean and gravelly. With stringent farming, this site consistently produces fruit with low cluster weights and size but high concentration and aromatic intensity. We've included a high percentage of Malbec in the blend to elevate high-tone red fruit aromas and bring a plump yet focused mouthfeel to the palate.

At our small lot J. Lohr "winery within a winery" in Paso Robles, we painstakingly employ artisan fermentation and cooperage choices to emphasize site and style for limited-production releases like our Cuyée Series.



VINEYARD J. Lohr Creston Vineyard, Block 5

HARVEST

October 18 and 22, 2021

FERMENTATION

20% saignée and fermented in 12-ton open-top tank with 2-3 punchdowns per day

MATURATION

20 months in 225-liter French oak Bordeaux barrels

COMPOSITION

Merlot 81%, Malbec 19%

WINEMAKERS

Brenden Wood and Steve Peck

CERTIFICATIONS

Certified California Sustainable

Produced and Bottled by J. Lohr Vineyards & Wines

2019 Vintage • 94 Points • Wine Enthusiast, Feb. 2024

2018 Vintage • 97 Points, Best of Class • 2023 L.A. International Wine & Spirits Competition

2017 Vintage • 93 Points, Cellar Selection • Wine Enthusiast, Nov. 2021

2016 Vintage • 92 Points • Wine Enthusiast, Oct. 2020

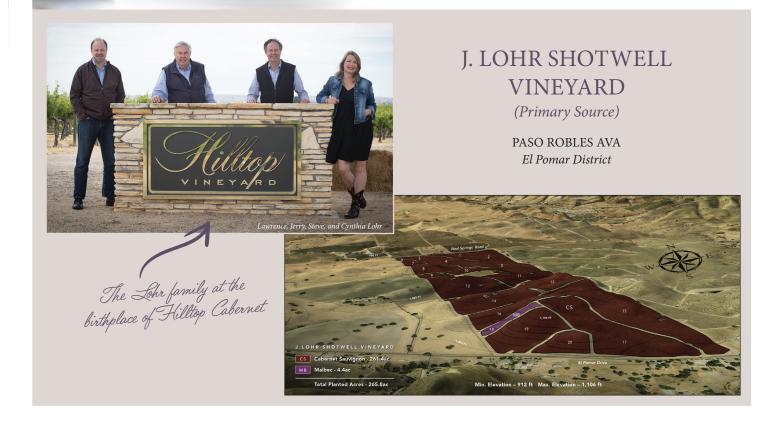


CABERNET SAÚVIGNON

FROM THE LABEL...

Our J. Lohr Hilltop Caberent Sauvignon is grown in highelevation, sustainably farmed vineyards in Paso Robles, California. Here, the oak-studded terroir and warm summer climate are ideal for ripening Cabernet. Grapes from these top vineyards are harvested mid-morning and only the highest quality fruit is selected for our Hilltop release. This wine was aged a year and a half in specially curated French oak barrels to accentuate its dense, velvety texture, soft tannins, and ripe berry finish. An excellent companion for grilled beef, flavorful cheeses, or dark chocolate.





For twenty-six vintages, one of Paso Robles' flagship Cabernets. Historically, our Hilltop release was drawn from one special block above the J. Lohr Home Ranch. Today, with decades of continuous improvement in our vineyards throughout the Paso Robles AVA, we select fruit from the "best of the best" of our elevated growing sites. The 265-net vine count acres on the steep slopes of our J. Lohr Shotwell Vineyard (El Pomar District) provide the majority of the Cabernet grapes for this Hilltop. The 1,700 foot elevation J. Lohr Beck Vineyard (Creston District) and our mountainous estates in the Adelaida District also contribute to the ultimate Hilltop blend. The experienced J. Lohr viticultural team fine-tunes pruning and irrigation on these properties to achieve dark fruit and rich character with resolved tannins year after year.

Beginning with its first vintage in 1775, our J. Lohr Hilltop release has been painstakingly crafted to display Paso Robles' status as one of the world's great Cabernet-growing regions.

—FOUNDER JERRY LOHR

At our J. Lohr Vineyard Series "winery within a winery" in Paso Robles, we employ small-lot fermentation and cooperage choices to emphasize site and style for limited-production releases like Hilltop. The Lohr family and winemaking team sample dozens of vineyard block and barrel combinations each vintage to assemble and maintain Hilltop's famed J. Lohr house-style.



VINEYARDS Shotwell, Beck, Stairway, Rain Catcher

HARVEST September 22 - October 15, 2021

FERMENTATION Open-top stainless steel, 7 days on skins

MATURATION Aged over 16 months in French oak

Aged over 16 months in French oak, 40% new wood

COMPOSITION

95% Cabernet Sauvignon, 3% Petit Verdot, 1% Malbec, 1% Cabernet Franc

WINEMAKERS

Brenden Wood and Steve Peck

CERTIFICATIONS

Certified California Sustainable

Produced and Bottled by J. Lohr Vineyards & Wines

2021 Vintage • 92 Points • Wine & Spirits, Winter 2023
2020 Vintage • 92 Points • Wine Enthusiast, Dec. 2022
2019 Vintage • 93 Points, Editors' Choice • Wine Enthusiast, April 2022
2018 Vintage • 93 Points, Editors' Choice • Wine Enthusiast, April 2021





SIGNATURE CABERNET SAUVIGNON

FROM THE LABEL...

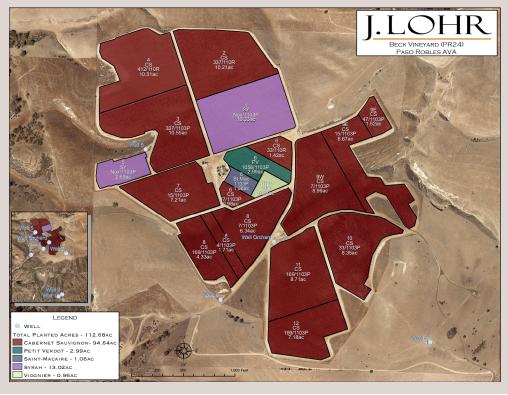
"My team and I have worked diligently over the years to produce a true, world-class Cabernet Sauvignon from Paso Robles. The grapes for this wine are grown in a cooler climate, at high elevation, and on steep slopes. This special wine was made with exacting attention to detail, carefully balancing its complex fruit with extensive cellaring in French oak cooperage. It was allowed more than a year of bottle aging prior to release. I am thrilled to present to you my Signature Cabernet Sauvignon."

J. LOHR BECK VINEYARD

PASO ROBLES AVA
Creston District



Beck rests on an ancient raised seabed; fossils are often found at the site



J. Lohr Signature Cabernet Sauvignon was first produced to honor the 80th birthday of founder Jerry Lohr. Signature is both a tribute to Jerry's pioneering efforts in the region and our red wine portfolio's ultimate expression of Cabernet Sauvignon.

Its impressive track record of 90+ point reviews from major publications over its succeeding vintages testifies to Signature's place as one of the Paso Robles region's hallmark reds.

My signature on the label indicates that this wine is a personal statement for me; it is a heartfelt thank you to Paso Robles and to the many J. Lohr team members who have helped achieve this milestone.

~FOUNDER JERRY LOHR

The J. Lohr Beck Vineyard, in the Creston District of Paso Robles, is a unique, high elevation site that sits at 1,700 feet, above the early morning fog line. Its calcareous soils and cooling afternoon winds are perfect for growing world-class Cabernet Sauvignon.



VINEYARDS

J. Lohr Beck Vineyard

HARVEST

October 21, 2020

FERMENTATION

Open-top stainless steel, 8 days on skins

MATURATION

Aged 20 months in 94% new French oak

COMPOSITION

100% Cabernet Sauvignon Clone 337 on 110R Rootstock

WINEMAKERS

Brenden Wood and Steve Peck

CERTIFICATIONS

Certified California Sustainable

Produced and Bottled by J. Lohr Vineyards & Wines

2019 Vintage • 95 Points • Wine Enthusiast, May 2023

2018 Vintage • 96 Points, Cellar Selection • Wine Enthusiast, April 2022

2017 Vintage • 95 Points • Wine Enthusiast, Aug. 2021

2016 Vintage • 97 Points, Cellar Selection • Wine Enthusiast, June 2020

MONTEREY'S ARROYO SECO: COOL-CLIMATE WINEGROWING



Jerry Lohr helped establish Monterey's status as a world-class winegrowing region. During years of research, Jerry looked first to climate to pin-point the best potential vineyard sites. In Monterey's ocean-influenced temperatures and season-lengthening winds, he and his team found ideal conditions for growing Chardonnay, Pinot Noir, and other cool-climate varieties. In 1972, he planted the winery's first 280 acres in what was to become the heart of the Arroyo Seco appellation.

The Arroyo Seco AVA in Monterey has one of California's longest growing seasons. Brisk winds and fog from nearby Monterey Bay lower daytime temperatures; these conditions, in concert with a lack of damaging fall rains, allow for slow, gentle ripening. The well-drained sandy loam soils, strewn with alluvial stones, complete the picture, producing grapes with trademark fruit intensity and balancing acidity.

The Greenfield Home Ranch consists of sixteen separate blocks. All told, J. Lohr farms over 1,400 net vine count acres in the Arroyo Seco AVA and 42 acres in the adjacent Santa Lucia Highlands AVA. The Lohr family and vineyard team constantly assess and improve the sustainably farmed properties. New plantings and new farming practices are researched and implemented. The J. Lohr Chardonnay portfolio alone makes use of ten different clones and numerous rootstock combinations, each carefully matched to its vineyard site. J. Lohr's state-of-the-art winery in Greenfield is centrally located in the vineyards, ensuring total quality control from soil to bottle.



J. LOHR ARROYO SECO AVA
First plantings 1972
1,251 acres Chardonnay
64 acres Sauvignon Blanc
46 acres White Riesling
30 acres Valdiguié
25 acres Pinot Noir
7 acres Pinot Blanc
1,400+ total acres

CLIMATE

The Arroyo Seco AVA is rated a very cool Region I (UC Davis degree days). Cold winds and fog off Monterey Bay blow between the Santa Lucia and Gabilan ranges, dramatically lowering temperatures and limiting photo-synthesis – giving the region one of the longest, gentlest vinifera-growing seasons in California.

SOILS

Primarily well-draining, low-water-holding sandy loams and alluvium with river stones.



Arroyo Vista Vineyard



Home Ranch Block 9

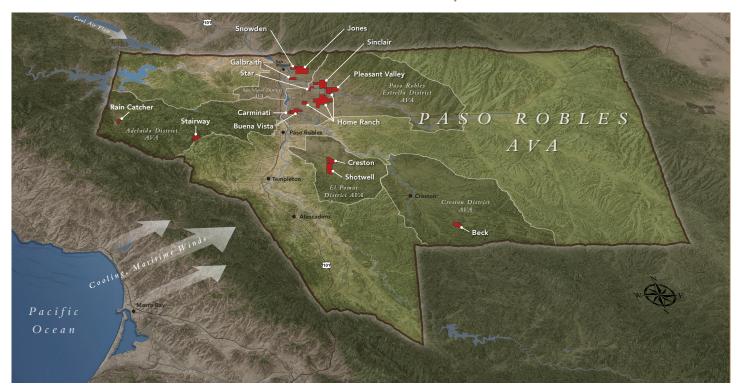


F&G Vineyard



Costa Vineyard

PASO ROBLES: WARM DAYS, COOL NIGHTS



In the 1980s, Jerry and his team wanted to add top-flight Cabernet Sauvignon to the J. Lohr portfolio. They knew they needed to look to warmer climes for more Bordeaux-like conditions. Through his research and tastings, Jerry Lohr recognized the Paso Robles region's potential for growing the traditional Bordeaux red varieties.

In Paso Robles, with the region's warm days, dramatic diurnal temperature swings, and diverse array of well-drained soils, Jerry and his team found optimal conditions for growing Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Malbec, and Saint-Macaire. Since 1986, J. Lohr has led the way in Paso Robles with conscientious, sustainable farming practices that have elevated the region's reputation for superb Cabernet Sauvignon.

The classic Rhône varieties have also found a home in J. Lohr's Paso Robles vineyards - largely in the Adelaida District sub-AVA, with its higher winter rainfall totals and lime-laden soils. Syrah, Grenache Noir, Viognier, Mourvèdre, Roussanne, and Grenache Blanc are planted.

Today, J. Lohr owns and farms more than 2,800 net vine count acres throughout five of the region's eleven sub-appellation districts: Paso Robles Estrella, San Miguel, El Pomar, Creston, and Adelaida. At the Home Ranch, J. Lohr's Paso Robles winery is responsible for all red wine production. Here, the winemaking and enology team set the bar for Paso Robles style and quality.



J. LOHR PASO ROBLES AVA First plantings 1986 2,230 acres Cabernet Sauvignon 201 acres Petite Sirah 149 acres Merlot 97 acres Petit Verdot 60 acres Cabernet Franc 47 acres Syrah 41 acres Malbec 11 acres Malbec 15 acres Mourvèdre 15 acres Grenache Noir 15 acres Saint-Macaire 10 acres Viognier 3 acres Roussanne 2 acres Grenache Blanc



CLIMATE
The Paso Robles AVA and sub-The Paso Robles AVA and sub-AVAs are rated Region II to Region III (UCD). The area sees very warm days (85°F-105°F) and cool nights (45°F-55°F) during the growing season. Through the Templeton Gap, afternoon and evening winds and marine air funnel off the Pacific. The cooling effect is also aided by inland breezes from Monterey to the north. The semi-arid climate typically means the vineyards will not see damaging fall rains, with the region able to base harvest solely on optimal phenolic ripeness

Variable depending on site, in-cluding quaternary alluvial soils across younger-to-older terraces, chalky calcareous soils, loams, sandy loams, and bedrock residual soils. Most are well-draining, with low to moderate water-holding



Hilltop Vineyard



Shotwell Vineyard



Stairway Vineyard



Beck Vineyard

NAPA VALLEY: CABERNET FOCUS



The already well-known appellation of St. Helena in the Napa Valley was an obvious place to look for a site to grow top-flight Cabernet Sauvignon.

In 1984, Jerry Lohr purchased a prime vineyard in the St. Helena district, adjacent to the Silverado Trail, on the narrowest part of the Napa Valley floor. Named for Jerry's late wife, Carol's Vineyard was entirely redeveloped and replanted by 1999 and now produces just one release: the J. Lohr Carol's Vineyard Cabernet Sauvignon. A donation for each bottle sold benefits National Breast Cancer Foundation, Inc. programs.



Carol's Vineyard

J. LOHR ST. HELENA AVA
Replantings 1999 and 2018
27 acres Cabernet Sauvignon
4 acres Petit Verdot
30+ total acres

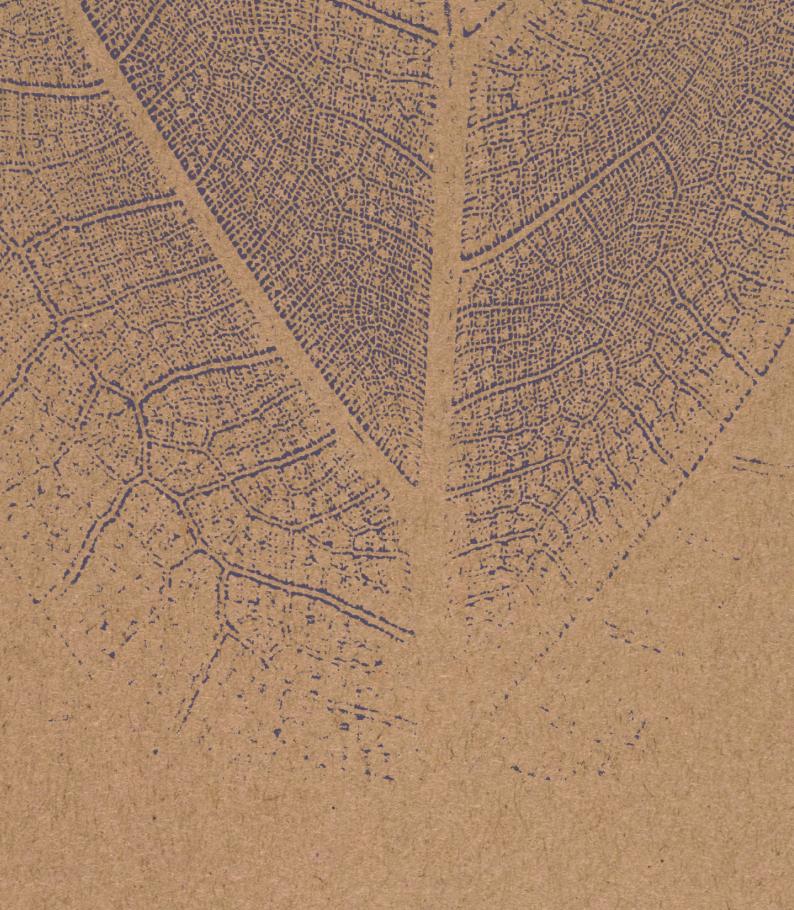
CLIMATE

Napa Valley is rated Region II to Region III (UCD). The climate mimics that of Bordeaux. Maritime influences from San Francisco Bay mitigate the warm days, providing nighttime cooling in the vineyards during the growing season.

SOILS

Classic clay and loam offer Bordeauxlike soils for growing Cabernet Sauvignon.





J.LOHR
VINEYARDS & WINES