



THE ULTIMATE EXPRESSION OF FLAVOR

## Select Press Highlights

**2007 J. Lohr Carol's Vineyard Sauvignon Blanc**

*California Grapevine*, August-September, 2008

Highly Recommended

**2003 J. Lohr Carol's Vineyard Cabernet Sauvignon**

*Wine Enthusiast*, November 1, 2007

90 Points

*The Wine News*, June/July 2007

92 Points

*Food & Wine Magazine's Wine Guide 2008*, Jamal A. Rayyis

3 Stars—Excellent: Top-notch of its type

**Double Gold**—2008 Jerry Mead's International Wine Competition

**2005 J. Lohr Hilltop Vineyard Cabernet Sauvignon**

*The Wine News*, June/July 2008

91 Points

*Quarterly Review of Wines*, Summer 2008

"California Best of the Best"—5 Stars "Big, rich, velvety, black fruit, spice and nutty oak flavors."

**Double Gold**—2008 Tasters Guild International Wine Competition

**2006 J. Lohr Arroyo Vista Vineyard Chardonnay**

*Restaurant Wine*, Issue # 125 & 126 (double issue)

Four Stars, Highly Recommended

**2006 J. Lohr Fog's Reach Vineyard Pinot Noir**

*The Wine News*, June/July 2008

90 Points

*The Wine Enthusiast*, October 2008

92 Points

**Gold Medal**, Best of Class—2008 California State Fair

**2006 J. Lohr October Night Vineyard Chardonnay**

*Wine Review Online*, Paul Lukacs, July 8, 2008

89 Points





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**Gold Medal**—2008 Finger Lakes International Wine Competition

*Quarterly Review of Wines*, Summer issue TBD

**2005 J. Lohr Hilltop Vineyard Cabernet Sauvignon**

**24<sup>th</sup> Annual “Best of the Best” in Cabernet Sauvignon**

Of 124 Cabernets tasted blind, **2005 Hilltop** placed within the Top 10.

**Gold Medal** – 2008 KLRN San Antonio Wine Competition

*Wine Enthusiast*, October 2007 tasting panel

**2004 J. Lohr Hilltop Vineyard Cabernet Sauvignon**

“A lush, sexy wine, this is the next step up the J. Lohr hierarchy from the Seven Oaks line.” **90 Points**

*Wine News*, July 2007

**2004 J. Lohr Hilltop Vineyard Cabernet Sauvignon**

“Subtle aromas of bramble berries, mocha and oak char. Chalky flavors of blueberry, milk chocolate and vanilla cream. Minerally finish features mixed berry notes.” **91 Points**

**Double Gold Medal** – 2007 International Eastern Wine Competition

**Gold Medal** – 2007 Los Angeles International Wine Competition

**Gold Medal** – 2007 Alameda County Fair

**Critics Gold Medal** – 2007 Critics Competition

*Wine Enthusiast*, October 2007 tasting panel

**2005 J. Lohr Arroyo Vista Vineyard Chardonnay**

“A crisp, fresh, medium-bodied Chardonnay, this is toasty and nutty but not overly vanilla-scented. Grilled peach and buttered sweet corn notes pick up citrus overtones that finish long and mouthwatering.” **90 Points**

*California Grapevine*, August/September 2007

**2005 J. Lohr Arroyo Vista Vineyard Chardonnay**

“Medium-light golden yellow; forward, earthy, pear and green apple aroma, with hints of crème brûlée; medium-full body; rich, creamy, honeyed, pear and green apple flavors with overtones of vanilla; lingering aftertaste. **Highly recommended.**” **88 Points** – Dan Berger

**Gold Medal** – 2008 Houston Livestock Show & Rodeo

**Critics Award** – 2007 Critics Challenge

*Food & Wine Magazine’s Wine Guide 2008*

**2003 J. Lohr Carol’s Vineyard Cabernet Sauvignon**

**3 Stars – Excellent: Top-notch of its type**

“Better-known for making wines in Monterey, J. Lohr has crafted a stunning Napa Cabernet with broad, assertive fruit flavors lightened by notes of flowers and minerals.” – Jamal A. Rayyis

**J. LOHR**  
VINEYARDS & WINES

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