

# J. LOHR

VINEYARD SERIES

## 2014 J. LOHR ARROYO VISTA CHARDONNAY ARROYO SECO MONTEREY

### TECHNICAL DATA

**APPELLATION:** Arroyo Seco AVA, Monterey County, CA

**COMPOSITION (BLEND):** 100% Chardonnay

**HARVEST DATES:** October 12th and 13th, 2014

**HARVEST PROCESS:** Hand-harvested early morning, whole cluster pressed (to 0.8 bars) and cold settled

**HARVEST CHEMISTRIES:** 27.1° Brix average, total acidity 0.66 g/100ml, pH 3.60

#### VINIFICATION:

**YEAST:** CY3079 and FrootZen

**FERMENTATION:** In barrel for an average of 21 days

**MALOLACTIC:** Co-inoculated the Chardonnay juice with Frootzen for 24 hours, followed by the addition of CY 3070 yeast and finally Christian Hansen Vinaflora Oenos strain of malolactic bacteria. Malolactic fermentation was completed in November 2014.

**STIRRING:** Weekly stirring of each barrel, starting November 2014 until September 2015 (during malolactic fermentation and ten months post)

**POST-STIRRING:** Monthly topping up of barrels, and free sulfur dioxide and oxygen monitoring

**MATURATION:** Aged in barrel sur lie for 14 months in 59% new oak barrels

**BARREL TYPE:** French Oak

**FORESTS:** Emphasis is on tight-grain structure from the center of France

**COOPERS:** Francois Frères, Tonnellerie O., Marcel Cadet, Dargaud et Jaegle, Val de Loire

#### BOTTLING CHEMISTRIES:

**PH:** 3.33

**TOTAL ACIDITY:** 0.73 g/100ml

**ALCOHOL:** 14.30% by volume

**RESIDUAL SUGAR:** 0.32 g/100ml

**CASES PRODUCED:** 11,000 six-pack cases

**CELLARING:** Best beginning in 2017, but can be cellared for up to 5 years.

### VINTAGE

2014 was the warmest of the last seventeen vintages for the Arroyo Seco AVA, with total growing degree days (GDD) totalling 2,774 - a mid-Region II and well above the 2,365 GDD Region I average over the last twenty five years. This vintage was characterized by a very warm, dry spring, which hastened budbreak and flowering, but was followed by a cool and windy summer which tempered the growth and ripening of Chardonnay. Flavor development reached its optimum in early October and we harvested Chardonnay Clone 76 from our Block 9 - the backbone of the Arroyo Vista blend - on October 12th at a very ripe 27.1° Brix.

### VINEYARDS

Our J. Lohr Arroyo Vista Chardonnay is grown in the heart of the windswept and cool Arroyo Seco AVA of Monterey County. Loamy sand and gravelly loam soils of the Elder series are intermixed and underlain by "Greenfield potatoes" - stones that resemble potatoes in size and appearance and which absorb heat during the day and radiate it after sunset. This underlayment of stone effectively limits root growth to the top three to five feet of soil, harmoniously balancing the fruit and shoot growth of our richly-flavored Chardonnay.

### WINEMAKER'S COMMENTS

*Showing youthful, straw color and vibrant hues, the 2014 Arroyo Vista Chardonnay shows toasty aromas and flavors of nectarine, guava and citrus fruit with grilled nuts and vanilla. The classic Burgundian winemaking techniques used, including alcoholic and malolactic fermentation in barrel, lees stirring and extended aging, contribute to the complex bouquet and add depth of palate-weight and structure. Crisp acidity balances the opulent texture, enhances the ripe flavors, and pairs with foods from light to rich.*

—Kristen Barnhisel, winemaker, white wine

### FOOD PAIRINGS

Thomas Keller roasted chicken, broiled sea bass and triple crème brie cheese

### WINE LIST DESCRIPTION

Cherry toast, guava, nectarine and citrus aromas with floral notes. Rich, silky and Burgundian in style.



**J. LOHR**  
VINEYARDS & WINES

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