



2016 J. LOHR ARROYO VISTA CHARDONNAY

ARROYO SECO MONTEREY

WINEMAKER'S COMMENTS

Medium straw yellow in color, this 2016 Arroyo Vista Chardonnay exhibits intriguing aromas of lemon cream, white peach, caramel, crème brûlée and toasted hazelnuts. 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. The texture is balanced by fresh flavors of stone, citrus fruit, and baked apple, with a long, sweet oak finish.

-Kristen Barnhisel, Winemaker, White Wine

FOOD PAIRINGS

Herb chicken with toasted hazelnuts, seared scallops with lemon tarragon, or triple crème brie cheese.

WINE LIST DESCRIPTION

Lemon cream, brioche, white peach, baked pear and citrus aromas accentuated with floral notes. Rich, silky and Burgundian in style.

ECHNICAL NOTES

APPELLATION: Arroyo Seco, Monterey County, CA

COMPOSITION (BLEND): 100% Chardonnay

MATURATION: Aged in barrel sur lie for 14 months in 49% new oak barrels

CELLARING: Delicious now and can be cellared up to 5 years.

CASES PRODUCED: 14,651 six-bottle cases



INEYARD SERI

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