

“The rich palate texture is achieved through the use of classic Burgundian techniques, such as primary and malolactic fermentation in French oak barrels and weekly stirring of the lees. The palate is balanced by fresh flavors of apple, pear, and Meyer lemon cream with a long, sweet oak finish.”

- Kristen Barnhisel
WINEMAKER, WHITE WINES

2018 J. LOHR ARROYO VISTA CHARDONNAY

Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

VINEYARDS

Our J. Lohr Arroyo Vista Chardonnay is grown in the heart of the windswept and cool Arroyo Seco AVA of Monterey County. Elder Series loamy sand and gravelly loam soils are intermixed with “Greenfield potatoes”— river stones that resemble potatoes in size which absorb heat during the day and radiate it after sunset. This layer of stones effectively limits root growth to the first few feet of soil, balancing the shoot and fruit growth for richly-flavored Chardonnay.

VINTAGE

The 2018 growing season in the Arroyo Seco was quite cool from March into July. The mild weather during the summer provided a slow and even ripening of the grapes, while the afternoon winds helped keep the fruit healthy until harvest. The warmth from early September on was just enough to fully ripen the grapes, while three extra weeks on the vine contributed to the rich texture. Sugars, acids, and flavors for our Block 9, clone 76 Chardonnay — the backbone of the Arroyo Vista blend — were in optimal balance on the October 23 harvest date.



HARVEST

DATES
October 23, 2018

PROCESS
Hand-harvested early morning, whole cluster pressed, cold settled

CHEMISTRIES
Brix 25.3°
TA 0.52 g/100ml
pH 3.46

COMPOSITION

100% Chardonnay

VINIFICATION

YEAST
CY3079 and FrootZen

FERMENTATION
In barrel for 15 days

MATURATION

TIME IN BARREL
Aged sur lie for 14 months in 46% new oak

BARREL TYPE
French oak

FORESTS
Center of France

COOPERS
Dargaud et Jaegle, Louis Latour, François Frères, Marcel Cadet, Rousseau, and Nadalie

BOTTLING

ACIDITY
pH 3.41
TA 0.70 g/100ml

ALCOHOL
14.5%

PRODUCTION
10,916 six-bottle cases

CELLARING

Delicious now; can be cellared up to 5 years.

FOOD PAIRINGS

Triple crème brie cheese, lemon-herb roasted chicken, or grilled halibut in lemon beurre blanc sauce.

WINE LIST DESCRIPTION

Lemon cream, brioche, white peach, baked pear, and citrus aromas framed by floral notes.

