

# J. LOHR

VINEYARD SERIES

## 2013 J. LOHR ARROYO VISTA CHARDONNAY ARROYO SECO MONTEREY

### TECHNICAL DATA

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

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

**HARVEST DATES:** October 2nd through October 11th, 2013

**HARVEST PROCESS:** Hand-harvested at night, with whole cluster press (to 0.8 bars) and cold settled

**HARVEST CHEMISTRIES:** 26.9° Brix average, total acidity 0.61 g/100ml, pH 3.46

#### VINIFICATION:

**YEAST:** CY3079 and FrootZen

**FERMENTATION:** In barrel for an average of 17 days

**MALOLACTIC:** Inoculated each barrel in October 2013 with the Christian Hansen Vinaflora Oenos strain of malolactic bacteria. Completed malolactic fermentation in November and December of 2013.

**STIRRING:** Weekly stirring of each barrel, starting November 2013 until September 2014 (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 54% 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

#### BOTTLING CHEMISTRIES:

**PH:** 3.51

**TOTAL ACIDITY:** 0.66 g/100ml

**ALCOHOL:** 14.30% by volume

**RESIDUAL SUGAR:** 0.29 g/100ml

**CASES PRODUCED:** 14,004 six-pack cases

**CELLARING:** Delicious now, but can be cellared for up to 5 years.

### VINTAGE

2013 in the Arroyo Seco was just about the perfect vintage. With warm, dry weather from April to October, it was the second warmest vintage in the last 12 years, and a welcome break from three very cool years. Although temperatures were warm in 2013, there were no days over 100 degrees, and no rainfall during the ripening period. With no heat waves or rain in sight, our Dijon Clone 76 Chardonnay could hang on the vine, developing rich, ripe tropical fruit flavors and aromas with big palate weight.

### 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

*Light, golden yellow colors and vibrant hues. The 2013 Arroyo Vista Chardonnay shows ripe aromas and flavors of pineapple, pear and stone fruit with roasted coffee, nuts, crème fraîche 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.*

—Karl Antink, white wine winemaker

### FOOD PAIRINGS

Lobster rolls, grilled scallops, hazelnut crusted chicken and late summer vegetables like pumpkin, squash, corn and peppers.

### WINE LIST DESCRIPTION

Pineapple, pear and stone fruit aromas and flavors with roasted coffee and vanilla notes. Opulent and balanced, Burgundian in style.



**J. LOHR**  
VINEYARDS & WINES

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