

J. LOHR

VINEYARD SERIES

2017 J. LOHR ARROYO VISTA CHARDONNAY ARROYO SECO MONTEREY



TECHNICAL DATA

APELLATION: Arroyo Seco, Monterey County, CA

COMPOSITION (BLEND): 100% Chardonnay

HARVEST DATES: October 20, 2017

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

HARVEST CHEMISTRIES: 27.6° Brix average, total acidity 0.43 g/100ml, pH 3.65

VINIFICATION:

YEAST: CY3079 and FrootZen

FERMENTATION: In barrel for an average of 7 days

MALOLACTIC: Co-inoculated the juice with Frootzen for 24 hours, followed by the addition of CY3079 yeast, and lastly with the Lactoenos SB3 strain of malolactic bacteria. Malolactic fermentation was completed in January 2018.

STIRRING: Weekly stirring of barrels by hand

POST-STIRRING: Topping every three weeks, free sulfur dioxide and oxygen monitoring during aging

MATURATION: Aged in barrel sur lie for 14 months in 46% new oak barrels

BARREL TYPE: French oak

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

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

BOTTLING CHEMISTRIES:

PH: 3.38

TOTAL ACIDITY: 0.73 g/100ml

ALCOHOL: 14.50% by volume

RESIDUAL SUGAR: 0.20 g/100ml

CASES PRODUCED: 16,152 six-bottle cases

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

VINTAGE

The 2017 growing season in the Arroyo Seco started with moderate and mostly cool weather for the spring and into the summer months. The cool weather during the summer provided a slow and even ripening of the grapes, while the afternoon winds helped to keep the fruit healthy until harvest. The warmth from early September 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 harvest date of October 20, 2017.

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 straw in color, this 2017 Arroyo Vista Chardonnay exhibits intriguing aromas of Meyer lemon cream, yellow flowers, baked pear, 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 apple, pear, and citrus, with a long, sweet oak finish.

—Kristen Barnhisel, winemaker, white wine

FOOD PAIRINGS

Triple crème brie cheese, herb roasted chicken, seafood risotto, or hazelnut-crusted halibut

WINE LIST DESCRIPTION

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



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VINEYARDS & WINES

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