

“ Exhibits intriguing aromas of paperwhites, Meyer lemon, apple, pear, and crème brûlée. The rich texture is a result of classic Burgundian techniques: primary and malolactic fermentation in French oak barrels and weekly stirring of the lees during aging. Flavors of pear, lemon-cream, chalky minerality, and baking spices lead to a long, sweet oak finish. ”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

2022 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 in 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 this richly-flavored Chardonnay.

VINTAGE

The 2022 growing season in Monterey’s Arroyo Seco was classic, perfect for ripening Chardonnay. The cool weather during the spring provided for slow, even ripening of the grapes. The warmth in early September, ideal for flavor development, was tempered by the afternoon winds off nearby Monterey Bay - extending the time on the vine for more texture and mouthfeel. Most of the final Arroyo Vista blend is clone 76, with its ripe pear and apple flavors. Clone 96 brings nectarine flavors and texture to the wine. Clone 548 offers lovely white and yellow floral aromas and Meyer lemon flavors, while clones 5 and 17 add layers of stone fruit and minerality. This array of clones and flavors combine for a truly unique and complex Chardonnay.



HARVEST

DATES
September 12 - October 18, 2022

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

CHEMISTRIES
24.1° Brix average
Total Acidity 0.54 g/100ml
pH 3.52

COMPOSITION

100% Chardonnay (51.34% clone 76; 21.85% clone 96; 12.68% clone 548; 9.08% clone 5; 5.05% clone 17)

VINIFICATION

YEAST
CY3079 and FrootZen

FERMENTATION
In barrel for an average of 13 days

MALOLACTIC
Barrels inoculated with Lactoenos SB3 strain of malolactic bacteria

MATURATION

TIME IN BARREL
Aged in barrel sur lie for 14 months in 45% new oak barrels

BARREL TYPE
French Oak

COOPERS
Dargaud et Jaegle, Louis Latour, François Frères, Marcel Cadet, Nadalié, Doreau, Vernou, and Vicard

BOTTLING

ACIDITY
pH 3.47
TA 0.66 g/100ml

ALCOHOL
14.5%

RESIDUAL SUGAR
0.04% (dry)

PRODUCTION
17,472 six-bottle cases

CELLARING

Delicious now; can be properly cellared up to 5 years

WINE LIST DESCRIPTION

Lemon cream, brioche, white peach, baked apple and crème brûlée aromas and flavors accentuated with floral notes

FOOD PAIRINGS

Triple crème brie cheese, mussels in lemon wine sauce, chicken with dijon mustard sauce, lobster or crab with lemon butter

