

J. LOHR

VINEYARD SERIES

2015 J. LOHR ARROYO VISTA CHARDONNAY ARROYO SECO MONTEREY



TECHNICAL DATA

APPELLATION: Arroyo Seco, Monterey County, CA

COMPOSITION (BLEND): 100% Chardonnay

HARVEST DATES: October 8, 2015

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

HARVEST CHEMISTRIES: 25.7° Brix average, total acidity 0.56 g/100ml, pH 3.62

VINIFICATION:

YEAST: CY3079 and FrootZen

FERMENTATION: In barrel for an average of 18 days

MALOLACTIC: Co-inoculated the Chardonnay juice with Frootzen for 24 hours, followed by the addition of CY3079 yeast and finally Lactoenos SB3 strain of malolactic bacteria. Malolactic fermentation was completed in December 2015.

STIRRING: Weekly stirring of each barrel, starting November 2015 until September 2016 (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 51% new oak barrels

BARREL TYPE: French oak

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

COOPERS: François Frères, Marcel Cadet, Tonnellerie O, Dargaud et Jaegle, Le Grand, Mercurey

BOTTLING CHEMISTRIES:

PH: 3.55

TOTAL ACIDITY: 0.71 g/100ml

ALCOHOL: 14.5% by volume

RESIDUAL SUGAR: 0.30 g/100ml

CASES PRODUCED: 11,266 six-bottle cases

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

VINTAGE

The 2015 vintage was a very low rainfall year with a cool spring and warm summer. The early spring budbreak advanced vine growth by two to three weeks and created the anticipation of an early harvest. However, the onset of this year's harvest was moderated by the summer winds in the Arroyo Seco. The Dijon Clone 76 harvested on October 8th from our Block 9 vineyard makes up the majority of this blend, contributing to its Meyer lemon and mineral aromas and great texture.

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

Medium straw yellow in color, this 2015 Arroyo Vista Chardonnay exhibits intriguing aromas of wet stone, white peach, lemon cream, crème brûlée and vanilla. 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 and citrus fruits, with a long, sweet oak finish.

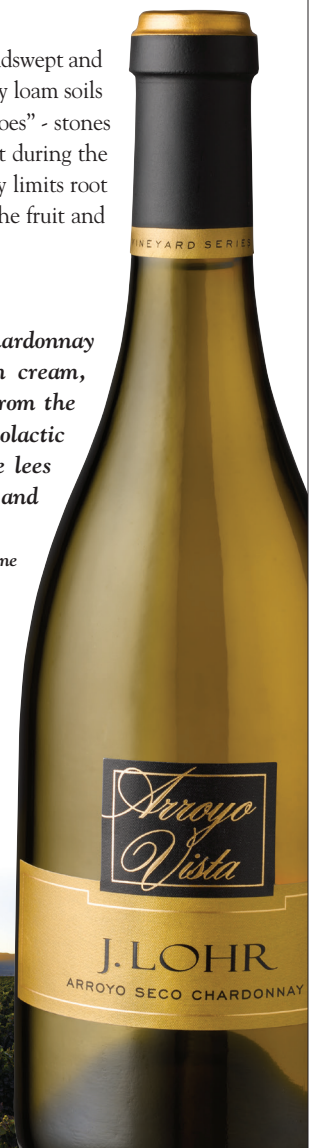
—Kristen Barnhisel, Winemaker, White Wine

FOOD PAIRINGS

Delicious with citrus-marinated chicken, seared scallops with lemon tarragon, or triple crème brie cheese.

WINE LIST DESCRIPTION

Mineral, vanilla, white peach and citrus aromas accentuated with floral notes. Rich, silky and Burgundian in style.



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VINEYARDS & WINES

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