

2019 J. LOHR

ARROYO VISTA CHARDONNAY

Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

“Aromas of yellow flowers, baked apple, crème brûlée, and brioche. The texture is balanced by integrated flavors of pear, Meyer lemon cream, and baking spices, with a long, sweet oak finish.”

- Kristen Barnhisel

WINEMAKER, WHITE WINE

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 underlying layer 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.

VINTAGE

The 2019 growing season was very similar to the 2018 growing season in the Arroyo Seco, which was cool and moderate for the spring and into the summer. 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 for harvesting on October 22, 2019.



HARVEST

DATES
October 22, 2019

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

CHEMISTRIES

Brix 25.6°
TA 0.61 g/100ml
pH 3.48

COMPOSITION

100% Chardonnay

VINIFICATION

YEAST
CY3079 and FrootZen

FERMENTATION
In barrel for 12 days

MATURATION

TIME IN BARREL
Aged sur lie for 14 months in 44% new wood

BARREL TYPE

French oak

FORESTS

Center of France: emphasis on tight-grain structure

COOPERS

Dargaud et Jaegle, Louis Latour, François Frères, Marcel Cadet, Nadalie

BOTTLING

ACIDITY
pH 3.36
TA 0.61 g/100ml

ALCOHOL

14.5% by volume

RESIDUAL SUGAR

0.20% (dry)

PRODUCTION

9,056 six-bottle cases

CELLARING

Delicious now; can be cellared up to 5 years.

FOOD PAIRINGS

Triple crème brie cheese, lobster with lemon butter, lemon-sesame salmon, or hazelnut-encrusted chicken.

WINE LIST DESCRIPTION

Aromas of flowers, baked apple, crème brûlée. Pear, lemon cream, and baking spice flavors with a long, sweet oak finish.

