

“Pale yellow in color, the 2020 Arroyo Vista Chardonnay exhibits intriguing aromas of paperwhites, Meyer lemon, ripe apple, white peach, brioche, and crème brûlée. 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.”

- Kristen Barnhisel  
WINEMAKER, WHITE WINE

# 2020 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 of Monterey County. Loamy sand and gravelly loam soils of the Elder series are intermixed and underlain by river stones that resemble potatoes in size and appearance and which absorb heat during the day and radiate it after sunset. This 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 2020 growing season was characterized by a cool spring and summer in the Arroyo Seco. 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. While the basis of the blend is still clone 76, with its ripe pear and apple flavors, the wine displays additional depth thanks to new clones from a replanted Block 5 - the original Arroyo Vista block. The Mt. Eden clone offers daffodil, Meyer lemon, and tangerine flavors; clone 17 supplies floral, strawberries and cream, and white peach flavors; clone 95 contributes yellow peach and rich texture; clone 96 brings apple and apricot flavors and bright acidity to the blend.



### HARVEST

**DATES**  
Sept. 21 - Nov. 5, 2020

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

**CHEMISTRIES**  
Brix 25.1°  
TA 0.49 g/100ml  
pH 3.61

### COMPOSITION

100% Chardonnay

### VINIFICATION

**YEAST**  
CY3079 and FrootZen

**FERMENTATION**  
In barrel for an average of 15 days

**MALOLACTIC**  
Most lots were co-inoculated 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 2021.

### MATURATION

**TIME IN BARREL**  
Aged sur lie for 14 months

**BARREL TYPE**  
French oak, 45% new wood

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

### BOTTLING

**ACIDITY**  
pH 3.46  
TA 0.67 g/100ml

**ALCOHOL**  
14.5% by volume

**RESIDUAL SUGAR**  
0.15% (dry)

**PRODUCTION**  
14,132 six-bottle cases

### CELLARING

Delicious now; can be cellared up to 5 years.

### WINE LIST DESCRIPTION

Integrated flavors of pear, lemon cream, tangerine, apricot, and baking spices with a long, sweet-oak finish.

### FOOD PAIRINGS

Triple crème brie cheese, creamy mushroom polenta, chicken with dijon mustard sauce, lobster or crab with lemon butter.

