

“Exhibits intriguing aromas of paperwhites, Meyer lemon, ripe apple, pear, and apricot. 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. Integrated flavors of pear, lemon cream, chalky minerality, and baking spices lead to a long, sweet oak finish.”

- **Kristen Barnhisel**  
WINEMAKER, WHITE WINE

# 2023 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 Arroyo Seco AVA of Monterey County. 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.

### VINTAGE

The 2023 growing season was characterized by an unusually cool spring and summer, providing for slow and even ripening of the Chardonnay grapes. The extended time on the vine resulted in a classic Arroyo Seco combination of fresh flavors and acidity along with balanced texture. Most of the blend is clone 76 with its white floral, Meyer lemon, ripe apple aromas and flavors. The local Mt. Eden clone offers yellow floral, citrus, and Fuji apple tones. Clone 96 brings white nectarine and apricot flavors and texture. Clone 548 offers floral aromas and pear flavors, while clone 17 offers white floral, white peach, and minerality to this blend.



### HARVEST

**DATES**  
October 10 - November 1, 2023

**PROCESS**  
Hand-harvested early morning, whole cluster pressed and cold settled

**CHEMISTRIES**  
23.5° Brix average; total acidity 0.59 g/100ml; pH 3.38

### COMPOSITION

100% Chardonnay

### VINIFICATION

**YEAST**  
CY3079 and FrootZen

**FERMENTATION**  
In barrel for an average of 19 days

**MALOLACTIC**  
Lactoenos SB3 strain of malolactic bacteria

### MATURATION

**TIME IN BARREL**  
Aged sur lie for 10 months in 34% new oak barrels

**BARREL TYPE**  
French Oak

**COOPERS**  
Dargaud et Jaeglé, Louis Latour, François Frères, Marcel Cadet, Nadalié, Doreau, Vernou, and Vicard Gen7

### BOTTLING

**ACIDITY**  
pH 3.54  
TA 0.65 g/100mL

**ALCOHOL**  
14.5%

**RESIDUAL SUGAR**  
0.21% (dry)

**PRODUCTION**  
26,510 six-bottle cases

### CELLARING

Delicious now; can be cellared up to 5 years.

### WINE LIST DESCRIPTION

Lemon cream, brioche, white peach, baked apple and crème brûlée aromas accentuated with floral notes. Classic, silky and Burgundian in style.

### FOOD PAIRINGS

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

