

“The 2024 Arroyo Vista Chardonnay exhibits intriguing aromas of daffodil, Meyer lemon, ripe apple, 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. The texture is balanced, with flavors of pear, lemon cream, a chalky minerality, and baking spices with a long, sweet oak finish.”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

2024 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, cool Arroyo Seco AVA of Monterey County. Loamy sand and gravelly loam soils of the Elder series are intermixed and underlain by cobblestones 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 the vines.

VINTAGE

The 2024 vintage was characterized by a cool spring and summer, while September brought with it warmer weather to fully ripen the Chardonnay grapes. The cooler season and extended time on the vine provided a classic Arroyo Seco combination of fresh flavors, acidity, and balanced texture. Most of the blend is clone 76, with its white floral, Meyer lemon, and ripe apple aromas and flavors. Chardonnay clones 95 and 96 bring white nectarine and apricot flavors and texture. Clone 548 provides white floral and wet stone aromas and a refreshing acidity to the final blend.



HARVEST

DATES
September 24 - October 15, 2024

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

CHEMISTRIES
25.5° Brix average, total acidity 4.7 g/l, pH 3.58

COMPOSITION

100% Chardonnay

VINIFICATION

YEAST
CY3079 and FrootZen

FERMENTATION
In barrel for an average of 17 days

MALOLACTIC
Lactoenos SB3 strain of malolactic bacteria

MATURATION

TIME IN BARREL
Sur lie, 10 months

BARREL TYPE
French oak

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

BOTTLING

ACIDITY
pH 3.58
TA 6.41 g/L

ALCOHOL
14.5%

RESIDUAL SUGAR
0.13% (dry)

PRODUCTION
24,003 six-bottle cases

CELLARING

Delicious now; can be cellared up to 5 years.

WINE LIST DESCRIPTION

Classic, silky, and Burgundian in style - French oak barrel fermented and aged.

FOOD PAIRINGS

Will prove a wonderful pairing with butternut squash soup, mussels in lemon-wine sauce, roasted chicken with mushrooms, or lobster or crab with lemon-butter

