

“ The 2021 Arroyo Vista Chardonnay exhibits intriguing aromas of paperwhites, Meyer lemon, ripe apple, pear, and crème brûlée. The rich palate texture is balanced by layered flavors of pear, lemon cream, baking spices, and minerality, with a long, sweet oak finish. ”

- Kristen Barnhisel  
WINEMAKER, WHITE WINE

# 2021 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 “Greenfield potatoes” - cobblestones that 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.

### VINTAGE

The 2021 growing season in the Arroyo Seco was characterized by the coolest spring and summer in a decade. 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. Most of the blend is still clone 76 from the original Arroyo Vista block, now in its second re-planted vintage, contributing ripe pear, apple, and lemon flavors. We are excited to include the Mt. Eden clone, which offers daffodil, Meyer lemon, and tangerine flavors. Clone 17 adds white floral, strawberries and cream, and white peach characters; clone 95 brings yellow peach and rich texture to the blend, and clone 96 adds bright acidity, apple, and apricot.



### HARVEST

**DATES**  
September 28 - November 3, 2021

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

**CHEMISTRIES**  
Brix 25.1°  
TA 0.56 g/100ml  
pH 3.51

### COMPOSITION

100% Chardonnay  
(44.74% clone 76; 20.31% clone 95; 19.92% Mt Eden clone; 12.57% clone 96; 2.24% clone 548; 0.22% clone 17)

### VINIFICATION

**YEAST**  
CY3079 and FrootZen

**FERMENTATION**  
In barrel; Frootzen and CY3079 yeasts

**MALOLACTIC**  
Lactoenos SB3 strain; completed January 2022

### MATURATION

**TIME IN BARREL**  
Aged in barrel sur lie for 10 months; 45% new wood

**BARREL TYPE**  
French Oak

**COOPERS**  
Dargaud et Jaegle, Louis Latour, Francois Freres, Marcel Cadet, Nadalie

### BOTTLING

**ACIDITY**  
pH 3.38  
TA 0.67 g/100ml

**ALCOHOL**  
14.5% by volume

**RESIDUAL SUGAR**  
0.21% (dry)

**PRODUCTION**  
20,210 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 and flavors, accented with floral notes.

### FOOD PAIRINGS

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

