

2024 J. LOHR ESTATES

PAPERWHITE

UNOAKED CHARDONNAY

“Our lightly colored 2024 J. Lohr Estates Paperwhite Unoaked Chardonnay reveals varietal aromas of white flower, lemon citrus zest, and hazelnut along with a fresh, crisp palate and fruit-saturated finish.”

—Kristen Barnhisel, winemaker, white wine

VINEYARDS

The Chardonnay vines for Paperwhite are planted on the Arroyo Seco alluvial fan, J. Lohr’s cool-climate home for more than fifty years. The soil here is underlain by riverstones deposited over thousands of years by the Arroyo Seco River. The unique combination of sandy loam soil and cobblestones keeps the vines’ green growth and fruit in balance. The winds and fog off nearby Monterey Bay extend the growing season - retaining Chardonnay’s natural grape acids and intense varietal character.

VINTAGE

This second vintage of our J. Lohr Estates Paperwhite Unoaked Chardonnay continues to spotlight a lighter, more fruit-forward style of Chardonnay - in contrast to our more traditional barrel-fermented and aged Riverstone, Arroyo Vista, and October Night releases. Paperwhite’s attractive floral and apple/pear aromas and flavors are a result of purposely forgoing secondary malolactic conversion and oak contact. Fermented and lightly aged in stainless steel, Paperwhite displays ripe, focused Chardonnay fruit character that is perfect for sipping solo or pairing to a wide range of lighter fare.

FOOD PAIRINGS

A great pairing with lighter fare such as sea bass with spring vegetables or fresh shellfish.

COMPOSITION BLEND

100% Chardonnay

ORIGIN

Arroyo Seco AVA, Monterey County, CA

CELLARING

Crafted to be enjoyed now to five years from vintage date.

HARVEST DATES

October 3 - 10, 2024

BRIX AT HARVEST

25.5 °B

VINIFICATION

Malolactic: ML negative

Maturation: Aged in stainless steel to maintain freshness

Barrel type: None

BOTTLING CHEMISTRIES

pH: 3.63

Alcohol: 13.5% by volume

Total Acidity: 6.4 g/l

Residual Sugar: 1.85 g/l

WINE LIST DESCRIPTION

Fresh and crisp with aromas of paperwhite flower and citrus zest.

CERTIFIED SUSTAINABLE

The Certified California Sustainable logo on the Paperwhite back label attests that at least 85% of the grapes were grown on a certified sustainable vineyard and that the wine was produced in a certified sustainable winery.

