

J. LOHR

VINEYARD SERIES

2016 J. LOHR ARROYO VISTA CHARDONNAY ARROYO SECO MONTEREY

TECHNICAL DATA

APPELLATION: Arroyo Seco, Monterey County, CA

COMPOSITION (BLEND): 100% Chardonnay

HARVEST DATES: September 24, 2016

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

HARVEST CHEMISTRIES: 25.1° Brix average, total acidity 0.74 g/100ml, pH 3.49

VINIFICATION:

YEAST: CY3079 and FrootZen

FERMENTATION: In barrel for an average of 21 days

MALOLACTIC: Co-inoculated the juice 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 February 2017.

STIRRING: Weekly stirring of barrels by hand

POST-STIRRING: Monthly topping up of barrels, and free sulfur dioxide and oxygen monitoring during aging

MATURATION: Aged in barrel sur lie for 14 months in 49% new oak barrels

BARREL TYPE: French oak

FORESTS: Emphasis is on tight-grain structure from the center of France

COOPERS: François Frères, Marcel Cadet, Tonnellerie O, Dargaud et Jaegle, Le Grand, Mercurey

BOTTLING CHEMISTRIES:

PH: 3.42

TOTAL ACIDITY: 0.70 g/100ml

ALCOHOL: 14.52% by volume

RESIDUAL SUGAR: 0.45 g/100ml

CASES PRODUCED: 14,651 six-bottle cases

CELLARING: Delicious now and can be cellared up to 5 years.

VINTAGE

In contrast to the three prior vintages, the 2016 growing season was marked by a return of winter and spring rainfall. The cool weather during the summer provided a slow and even ripening of the grapes, while the afternoon winds in the Arroyo Seco helped to keep the fruit healthy until harvest. Sugars, acids, and flavors for our Block 9, clone 76 Chardonnay - the backbone of the Arroyo Vista blend - were in optimal balance on the harvest date of September 24 at 25.1° Brix.

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 "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.

WINEMAKER'S COMMENTS

Medium straw yellow in color, this 2016 Arroyo Vista Chardonnay exhibits intriguing aromas of lemon cream, white peach, caramel, crème brûlée and toasted hazelnuts. 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 by fresh flavors of stone, citrus fruit, and baked apple, with a long, sweet oak finish.

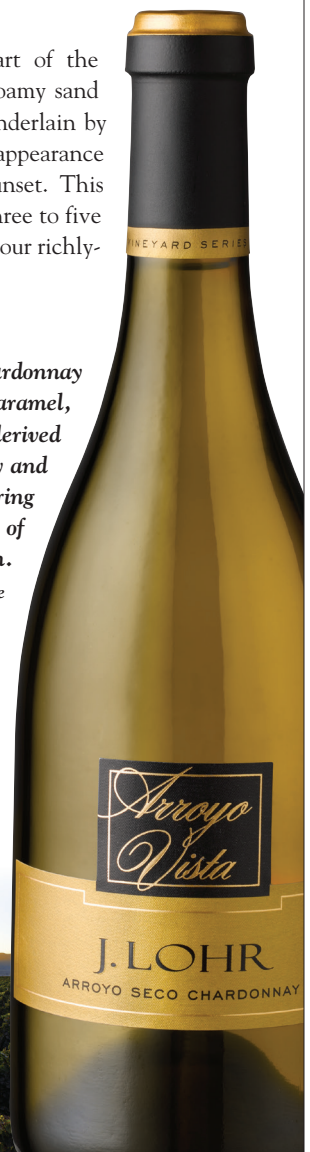
—Kristen Barnhisel, Winemaker, White Wine

FOOD PAIRINGS

Herb chicken with toasted hazelnuts, seared scallops with lemon tarragon, or triple crème brie cheese.

WINE LIST DESCRIPTION

Lemon cream, brioche, white peach, baked pear and citrus aromas accentuated with floral notes. Rich, silky and Burgundian in style.



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VINEYARDS & WINES

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