

# J. LOHR

VINEYARD SERIES



## 2013 J. LOHR ARROYO VISTA CHARDONNAY

ARROYO SECO MONTEREY

### WINEMAKER'S COMMENTS

*Light, golden yellow colors and vibrant hues. The 2013 Arroyo Vista Chardonnay shows ripe aromas and flavors of pineapple, pear and stone fruit with roasted coffee, nuts, crème fraiche and vanilla. The classic Burgundian winemaking techniques used, including alcoholic and malolactic fermentation in barrel, lees stirring and extended aging, contribute to the complex bouquet and add depth of palate weight and structure. Crisp acidity balances the opulent texture, enhances the ripe flavors, and pairs with foods from light to rich.*

—Karl Antink, white wine winemaker

### FOOD PAIRINGS

Lobster rolls, grilled scallops, hazelnut crusted chicken and late summer vegetables like pumpkin, squash, corn and peppers.

### WINE LIST DESCRIPTION

Pineapple, pear and stone fruit aromas and flavors with roasted coffee and vanilla notes. Opulent and balanced, Burgundian in style.

#### TECHNICAL NOTES

**APELLATION:** Arroyo Seco AVA, Monterey County, CA

**COMPOSITION (BLEND):** 100% Chardonnay

**MATURATION:** Aged in barrel sur lie for 14 months in 54% new oak barrels

**CELLARING:** Delicious now, but can be cellared for up to 5 years.

**CASES PRODUCED:** 14,004 six-pack cases



**J. LOHR**  
VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276  
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

[JLOHR.COM](http://JLOHR.COM)