

J. LOHR

VINEYARD SERIES



2017 J. LOHR ARROYO VISTA CHARDONNAY

ARROYO SECO MONTEREY

WINEMAKER'S COMMENTS

Light straw in color, this 2017 Arroyo Vista Chardonnay exhibits intriguing aromas of Meyer lemon cream, yellow flowers, baked pear, 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 apple, pear, and citrus, with a long, sweet oak finish.

—Kristen Barnhisel, winemaker, white wine

FOOD PAIRINGS

Triple crème brie cheese, herb roasted chicken, seafood risotto, or hazelnut-crust halibut

WINE LIST DESCRIPTION

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

TECHNICAL NOTES

APPELLATION: Arroyo Seco, Monterey County, CA

COMPOSITION (BLEND): 100% Chardonnay

MATURATION: Aged in barrel sur lie for 14 months in 46% new oak barrels

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

CASES PRODUCED: 16,152 six-bottle cases



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VINEYARDS & WINES

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