

J. LOHR **2016 Arroyo Vista Chardonnay**

Tasting Notes

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.

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

Technical Data

Varietal: 100% Chardonnay
Alcohol: 14.52%
Acidity: 0.70g/100ml
PH: 3.42
Region: Arroyo Seco

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Rated 94, Kyle Swartz, Beverage Dynamics, April 2018

"This is where winemaker Kristen Barnhisel gets to shine with a "best of the best" approach. Best site and clones, handpicked at night, whole-cluster pressed, oak aged for 14 months in barrels sourced from five different cooperages. Richly textured, creamy mouthfeel, elegant finish. Could even be cellared till 2021, if only we were that patient. Save this for that special dinner with your best friends!"

Available through Vintages +171272

Rated 92, Matt Kattmann, Wine Enthusiast, July 1, 2018

"Tight-grained oak aromas meet with lemon rind, lime blossom and a touch of smoke on the nose of this bottling. The savory palate is reminiscent of smoked chicken in a lemony herb sauce, dusted with sea salt and framed with a solid structure and acidic verve."

Available through Vintages +171272

Rated 89, David Lawrason, Wine Align, August 2018

"This is a big, notably oaked yet well balanced chardonnay in the tropical California style, with clove, caramel, nougat, tinned pineapple and fried banana notes. It is medium-full bodied, smooth and dry - staying away from the sweetness creep in California - but with a rather hot alcohol finish. The length is excellent."

Available through Vintages +171272

Rated 89, Michael Godel, Wine Align, August 2018

"Lohr's Arroyo Seco chardonnay is quite specific both as is and in greater Monterrey with a combination of ripeness and mouthfeel. It's notably lush but also bright and full of appropriate texture. The yellow apple is fleshy with a quick bite and the barrel is felt all the way through. It's up there at 14.5 per cent alcohol but integrates without problem. It's a rich style for sure and this vintage pulls it off, with style. Drink 2018-2021"

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