

J. LOHR

VINEYARD SERIES

2016 J. LOHR OCTOBER NIGHT CHARDONNAY ARROYO SECO MONTEREY

TECHNICAL DATA

APPELLATION: Arroyo Seco AVA, Monterey County, CA

COMPOSITION (BLEND): 100% Chardonnay - 60% Clone 809; 37.4% Wente clone 4; 2.6% Clone 95

HARVEST DATES: September 26 - October 12, 2016

HARVEST PROCESS: Hand-harvested at night into bins, whole cluster pressed to taste (approx 1.0 bar) and cold-settled at our Greenfield winery

HARVEST CHEMISTRIES: Brix 24.8°, total acidity 0.69 g/100ml, 3.54pH

VINIFICATION:

YEAST: Frootzen as a starter and then CY3079 (a Burgundy yeast isolate)

FERMENTATION: In barrel for an average of 13 days

MALOLACTIC: Inoculated with the SB3 strain of malolactic bacteria one day after yeast was added

STIRRING: Weekly stirring of each barrel to promote sur lie character

POST-STIRRING: Topped barrels every three weeks, while adding SO₂ as necessary during aging

MATURATION: Aged in barrel sur lie for 10 months - 50% new oak

BARREL TYPE: French oak

FORESTS: Very tight grain and tight grain - Center of France

COOPERS: François Frères

BOTTLING CHEMISTRIES:

PH: 3.53

TOTAL ACIDITY: 0.66 g/100ml

ALCOHOL: 14.2% by volume

RESIDUAL SUGAR: 0.36 g/100ml

CASES PRODUCED: 2912 six-pack cases

CELLARING: Best enjoyed now and through 2020

WINE LIST DESCRIPTION

Enticing floral aromas of gardenia, orange blossom, white peach, vanilla, and baking spices, with a rich texture and long sweet oak finish. A balanced and complex wine, this Chardonnay offers a full spectrum of varietal flavors.

VINTAGE

The 2016 vintage was a return to normal rainfall during the winter and cool weather during the ripening season. This weather provided enough warmth needed for ripening but also preserved the fresh acidity of this Arroyo Seco fruit. In 2016, we continued working with our French viticultural consultant, Xavier Choné, on Chardonnay irrigation in the Arroyo Seco. Moving to more “rainfall-like” - 24 to 36 hour - infrequent irrigation events in the spring with a six to eight week “dry-down” between berry set and veraison before resumption of these longer irrigation events has helped increase aroma intensity and concentration of flavors. Each year, we fine-tune the irrigation decisions during the growing season to optimize the fruit potential. Our 2016 harvest of Clone 809 Chardonnay, the backbone of the October Night Chardonnay, occurred on October 8th at 24.6° Brix.

VINEYARDS

The vineyards for the October Night Chardonnay lie in J. Lohr's Block 9 plantings in the Arroyo Seco AVA of Monterey County, near the mouth of the Arroyo Seco River, which provides the vines a slightly more wind-protected environment in which to grow. Comprised largely of Dijon Clone 809 Chardonnay - known in some circles as the Musqué Clone - these vines produce a very distinctive and attractive, powerful floral character. The soil is laden throughout its loamy profile with “Greenfield potatoes,” stones that resemble potatoes in size and appearance and which absorb heat during the day and radiate their heat after sunset, enhancing floral character and richness.

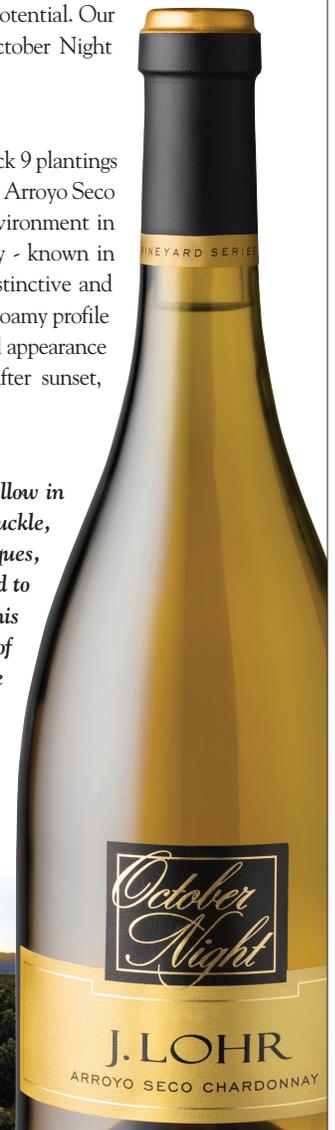
WINEMAKER'S COMMENTS

The 2016 J. Lohr October Night Chardonnay is a pale straw yellow in color, with exotic floral aromas of gardenia, orange blossom, honeysuckle, and baking spices. Traditional Burgundian winemaking techniques, such as weekly stirring of the lees in French oak barrels, were used to complement these aromatics, providing creamy palate texture. This unique Chardonnay blend provides balanced and complex flavors of ripe citrus and white peaches, and offers a hint of sweet chocolate and toasted oak on the long finish.

—Kristen Barnhisel, winemaker, white wine

FOOD PAIRINGS

This wine is the perfect pairing to eggs benedict, crab cakes with creamy orange reduction sauce, cedar plank salmon, or almond-crusted halibut.



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VINEYARDS & WINES

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