

J. LOHR

VINEYARD SERIES

2017 J. LOHR OCTOBER NIGHT CHARDONNAY ARROYO SECO MONTEREY

TECHNICAL DATA

APPELLATION: Arroyo Seco AVA, Monterey County, CA

COMPOSITION (BLEND): 100% Chardonnay - 66% Clone 809; 18% Wente clone 4; 16% clone 548

HARVEST DATES: October 3 through October 21, 2017

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 at harvest 25.0°, total acidity 0.58 g/100ml, pH 3.53

VINIFICATION:

YEAST: Frootzen as a starter, followed by CY3079 (a Burgundy yeast isolate)

FERMENTATION: In barrel for an average of 9 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 - 45% new oak

BARREL TYPE: French oak

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

COOPERS: François Frères

BOTTLING CHEMISTRIES:

PH: 3.49

TOTAL ACIDITY: 0.67 g/100ml

ALCOHOL: 14.9% by volume

RESIDUAL SUGAR: 0.35 g/100ml

CASES PRODUCED: 4,604 six-bottle cases

CELLARING: Best enjoyed now and through 2021

WINE LIST DESCRIPTION

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

VINTAGE

The 2017 vintage was characterized by a cool spring, followed by a moderate summer with foggy mornings in the Arroyo Seco. September began with some warmer weather to fully ripen the Chardonnay and, along with our typical winds, extended the growing season by three weeks. 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, has helped increase aroma intensity and concentration of flavors. Each year, we work together to fine-tune the irrigation decisions during the growing season to optimize the fruit potential. Our 2017 harvest of Clone 809 Chardonnay (the backbone of our October Night Chardonnay) occurred on October 20th at 25.8° 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. Planted near the mouth of the Arroyo Seco River, this terrain 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, attractive, and 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 the sun's warmth during the day and then radiate their heat after sunset, enhancing the floral character and richness.

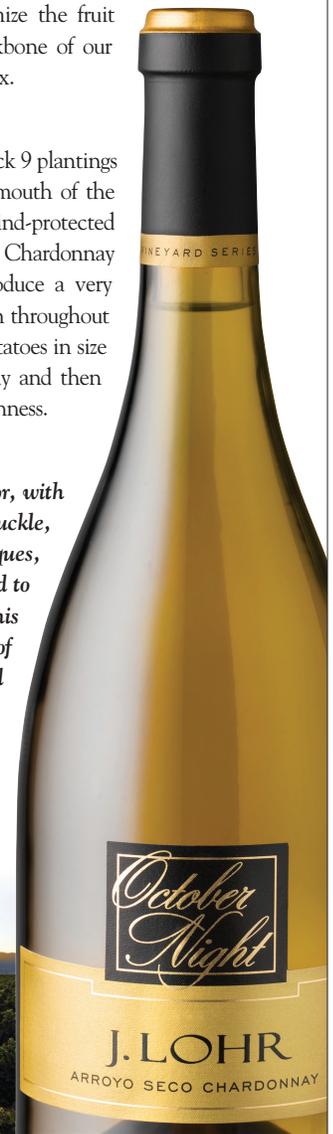
WINEMAKER'S COMMENTS

The 2017 October Night Chardonnay is pale straw yellow in color, with exotic floral aromas of gardenia, tangerine, baked pear, 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 a creamy palate texture. This unique Chardonnay blend provides balanced and complex flavors of ripe citrus, 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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