

J. LOHR

VINEYARD SERIES



2017 J. LOHR OCTOBER NIGHT CHARDONNAY

ARROYO SECO MONTEREY

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.

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.

TECHNICAL NOTES

APELLATION: Arroyo Seco AVA, Monterey County, CA

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

MATURATION: Aged in barrel sur lie for 10 months - 45% new oak

CELLARING: Best enjoyed now and through 2021

CASES PRODUCED: 2,314 six-bottle cases



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VINEYARDS & WINES

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