

“This special Chardonnay displays exotic floral aromas of gardenia, yellow rose, orange marmalade, honeysuckle, and baking spices. Traditional Burgundian winemaking techniques, including weekly stirring of the lees in French oak barrels, were used to complement the Musqué clone’s distinctive floral aromatics.”

- Kristen Barnhisel
WINEMAKER, WHITE WINES

2018 J. LOHR OCTOBER NIGHT CHARDONNAY Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

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. This location provides the vines a slightly more wind-protected area. Comprised largely of Dijon Clone 809 Chardonnay - known in some circles as the Musqué Clone - these vines produce a very distinctive and attractive floral character. The soil is laden throughout its loamy profile with “Greenfield potatoes,” river stones that resemble potatoes in size and appearance. These stones absorb heat during the day and radiate that heat after sunset, enhancing floral character and richness.

VINTAGE

The 2018 vintage in the Arroyo Seco was characterized by cool spring and summer weather with foggy mornings. Traditional Burgundian winemaking techniques, including weekly stirring of the lees in French oak barrels, were used to complement the Musqué clone’s distinctive floral aromatics. Our 2018 harvest of Clone 809 Chardonnay occurred in the evening on October 25th at 25.5° Brix.

HARVEST

DATES
October 11 - October 30,
2018

PROCESS
Hand-harvested at night into bins, whole cluster pressed to taste and cold-settled at our new Greenfield winery

CHEMISTRIES
Brix 25.5°
TA 0.58 g/100ml
pH 3.51

COMPOSITION

100% Chardonnay

VINIFICATION

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

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

MATURATION

TIME IN BARREL
10 months

BARREL TYPE
French oak - 40% new wood

FORESTS
Center of France: tight and very tight grains

COOPERS
Dargaud et Jaegle, Louis Latour, Marcel Cadet

BOTTLING

ACIDITY
pH 3.50
TA 0.66 g/100ml

ALCOHOL
14.5% by volume

PRODUCTION
1,794 six-bottle cases

CELLARING

Best enjoyed now through 2022.

FOOD PAIRINGS

Pairs with eggs benedict, crab cakes with a creamy orange reduction sauce, cedar plank salmon, or almond-crust halibut.

WINE LIST DESCRIPTION

Enticing floral aromas, white peach, vanilla, and baking spices, with rich texture and a long vanilla-oak finish.

