

2019 J. LOHR OCTOBER NIGHT CHARDONNAY

Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

“ This unique Chardonnay blend provides balanced and complex flavors of ripe orange, orange marmalade, and white peaches, with a rich midpalate and a hint of toasted oak on the long finish. ”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

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 a slightly more wind-protected environment. 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,” stones that resemble potatoes in size and appearance; they absorb heat during the day and radiate their heat after sunset, enhancing floral character and richness.

VINTAGE

The 2019 vintage in the Arroyo Seco appellation was very similar to that of 2018, and was characterized by cool weather with foggy mornings through spring and summer. September began with some warmer weather to fully ripen the Chardonnay and, along with our typical winds, extended the growing season by three weeks. Each year, we fine-tune the irrigation decisions during the growing season to optimize the fruit potential. Moving to more “rainfall-like” infrequent irrigation events in the spring, followed by “dry down” periods, helped increase aroma intensity and concentration of flavors. Our 2019 harvest of Clone 809 Chardonnay (the backbone of October Night) occurred the evening of October 29.

HARVEST

DATES
October 7 - 29, 2019

PROCESS
Hand-harvested in the cool morning into bins, whole cluster pressed to taste, cold-settled at our state-of-the-art Greenfield winery

CHEMISTRIES
Brix 25.5°
TA 0.54 g/100ml
pH 3.41

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

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 3.46
TA 0.62 g/100ml

ALCOHOL
14.5% by volume
RESIDUAL SUGAR
0.23% (dry)

PRODUCTION
1,008 six-bottle cases

CELLARING

Best enjoyed now through 2024.

FOOD PAIRINGS

A perfect pairing to crab cakes with a creamy orange reduction sauce, toasted hazelnut halibut, or seafood risotto.

WINE LIST DESCRIPTION

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

