**C** The 2022 October Night Chardonnay displays exotic floral aromas of gardenia, Meyer lemon, ripe apple, and baking spices. Traditional Burgundian winemaking techniques, such as malolactic fermentation and weekly stirring of the lees in French oak barrels, were used to complement these aromatics.

- Kristen Barnhisel WINEMAKER, WHITE WINF

# 2022 J. LOHR **OCTOBER NIGHT** CHARDONNAY Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

## VINEYARD

The vineyards for the October Night Chardonnay lie in J. Lohr's Block 9 plantings in the Arroyo Seco AVA of Monterey County. This location near the mouth of the Arroyo Seco River 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 floral character. The soil is laden throughout its loamy profile with stones that resemble potatoes in size and appearance and which absorb heat during the day and radiate back their heat after sunset, enhancing the eventual wine's floral richness.

### VINTAGE

The 2022 vintage in the Arroyo Seco was the coolest in a decade, with cold temperatures during the spring and summer months. Fortunately, September began with some warmer weather to fully ripen the Chardonnay and, along with our typical winds, extended the growing season by three weeks. Our 2022 harvest of Clone 809 Chardonnay (the backbone of October Night) occurred on September 23rd.

## HARVEST

DATES September 12 through October 13, 2022 for all clones

PROCESS Hand-harvested in the cool mornings into bins, lightly whole cluster pressed to taste, and cold-settled at our stateof-the-art Greenfield Winery CHEMISTRIES

Brix 24.4° TA 0.56 g/100ml pH 3.51

## CELLARING Best enjoyed now

through 2026

# COMPOSITION

100% Chardonnay: 47% clone 809; 36% French clones 76, 96; 15% clone 4; 2% clone 17

# VINIFICATION

YEAST Frootzen yeast to start and then CY3079 (a Burgundy yeast isolate)

FERMENTATION In barrel for an average of 14 days MALOLACTIC

Inoculated with the SB3 strain of malolactic bacteria two hours after yeast was added

#### FOR WINE LIST

Aromas of gardenia, orange blossom, peach and vanilla. A rich texture and long, sweet oak finish. Complex, balanced, very food-friendly.

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#### FOOD PAIRINGS

MATURATION

Aged in barrel sur lie for 8

months - 22% new oak

Dargaud et Jaegle, Marcel

BARREL TYPE

French oak

COOPERS

Cadet, Vernou

TIME IN BARREL

A perfect pairing with crab cakes, halibut with Meyer lemon and capers, or citrus-herbed chicken.



BOTTLING

TA 0.53 g/100mL

14.5% by volume

0.08% RS (dry)

PRODUCTION

6,800 six-bottle cases

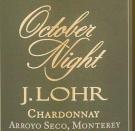
RESIDUAL SUGAR

ACIDITY

ALCOHOL

pH 3.59





FAMILY OWNED SINCE 1974

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