

J. LOHR

VINEYARD SERIES

2015 J. LOHR OCTOBER NIGHT CHARDONNAY ARROYO SECO MONTEREY

TECHNICAL DATA

APPELLATION: Arroyo Seco AVA, Monterey County, CA

COMPOSITION (BLEND): 100% Chardonnay - 56% Clone 809; 20% Clone 76; 11% Robert Young clone; 7% Wente Clone 4; 6% Clone 548

HARVEST DATES: September 14 through October 9, 2015

HARVEST PROCESS: Hand-harvested at night into bins, whole cluster pressed to 1.0 bar and cold-settled at our Greenfield winery

HARVEST CHEMISTRIES: 25.5° Brix, total acidity 0.63 g/100ml, pH 3.69

VINIFICATION:

YEAST: Frootzen as a starter and then CY3079

FERMENTATION: In barrel for an average of 15 days

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

STIRRING: Weekly stirring of each barrel

POST-STIRRING: Topped barrels every three weeks, while adding SO₂ as necessary during aging

MATURATION: Aged in barrel sur lie for 10 months in 50% new oak

BARREL TYPE: French oak

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

COOPERS: François Frères

BOTTLING CHEMISTRIES:

PH: 3.39

TOTAL ACIDITY: 0.73 g/100ml

ALCOHOL: 14.06%

RESIDUAL SUGAR: 0.30 g/100ml

CASES PRODUCED: 3,857 six-bottle cases

CELLARING: Best enjoyed now through 2019

WINE LIST DESCRIPTION

Enticing floral aromas of gardenia, orange blossom, ripe apple, and wet stone, with rich texture and a long, sweet oak finish.

VINTAGE

The 2015 vintage was a very low rainfall year, with a cool spring and warm and windy summer. This weather provided the warmth needed for ripening but also preserved the fresh acidity of this Arroyo Seco fruit. 2015 also marks the third vintage 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 before resumption of these longer irrigation events has helped increase aroma intensity and concentration of flavors. Our 2015 harvest of Clone 809 Chardonnay (the backbone of October Night Chardonnay) occurred on October 9th at 24.8° Brix. As with many vineyards in 2015, this was 7 to 10 days earlier than expected.

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 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, 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 heat during the day and radiate their heat after sunset, enhancing floral character and richness.

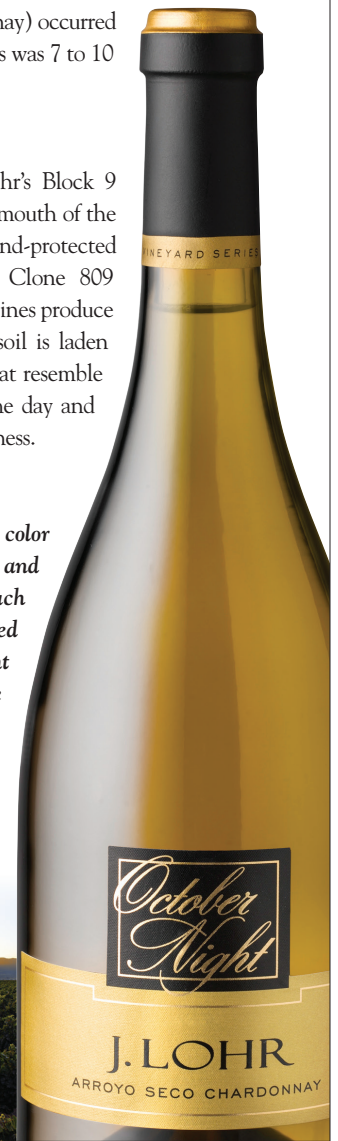
WINEMAKER'S COMMENTS

The 2015 October Night Chardonnay is pale straw yellow in color with floral aromas of gardenia, orange blossom, wet stone and ripe apple. Traditional Burgundian winemaking techniques, such as weekly stirring of the lees in French oak barrels, were used to complement these exotic aromatics, providing rich, elegant texture. This Chardonnay finishes long on the palate with ripe tangerine, baking spices and a hint of toasted oak.

—Kristen Barnhisel, winemaker, white wine

FOOD PAIRINGS

This wine is the perfect pairing to roasted chicken with sweet herbs, cedar plank salmon or almond crusted halibut.



J. LOHR
VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

JLOHR.COM