

“ Displays exotic floral aromas of gardenia, orange, Meyer lemon, apple, and baking spices. Traditional Burgundian techniques, such as malolactic fermentation and weekly stirring of the lees, were used to complement the aromatics, while also adding a creamy palate texture and long finish. ”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

2021 J. LOHR OCTOBER NIGHT CHARDONNAY Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

VINEYARD

The source for October Night is our J. Lohr Block 9 plantings in the Arroyo Seco AVA of Monterey County. This vineyard block is near the mouth of the Arroyo Seco River, which provides the vines a slightly more wind-protected environment. Comprised largely of Dijon Clone 809 Chardonnay - also known as the Musqué Clone - these vines produce a very distinctive and attractive floral character. The soil is laden throughout its loamy profile with large stones that resemble potatoes in size and appearance; these stones absorb heat during the day and radiate back their warmth after sunset, enhancing floral character and richness.

VINTAGE

The 2021 vintage in the Arroyo Seco was the coolest in a decade, with lower than normal temperatures during the spring and summer months. September began with warmer weather to fully ripen the Chardonnay. We employed rainfall-like 24 to 36 hour infrequent irrigation events in the spring; this was followed by a six to eight week “dry-down” between berry set and veraison to help increase aroma intensity and concentration of flavors. Our harvest of Clone 809 Chardonnay (the backbone of October Night) occurred on October 29th.



HARVEST

DATES
October 13 - November 5, 2021

PROCESS
Hand-harvested in the cool morning into bins; whole cluster pressed to taste

CHEMISTRIES
*Brix 25.7°
TA 0.52 g/100ml
pH 3.55*

VINIFICATION

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

FERMENTATION
In barrel for an average of 23 days

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

MATURATION

TIME IN BARREL
Aged in barrel sur lie for 8 months - 24% new oak

BARREL TYPE
Tight-grained French oak

COOPERS
Dargaud et Jaegle, Louis Latour, Marcel Cadet

BOTTLING

ACIDITY
*pH 3.58
TA 0.59 g/100mL*

ALCOHOL
14.5% by volume

RESIDUAL SUGAR
0.19% RS (dry)

PRODUCTION
2,588 six-bottle cases

COMPOSITION

100% Chardonnay: 51% clone 809; 22% clone 17; 27% clone 4

CELLARING

Best enjoyed now through 2026

FOR WINE LIST

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

FOOD PAIRINGS

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

