

“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, providing a balanced, creamy palate texture. Complex flavors of white nectarine, ripe orange, and lemon cream, with a hint of vanilla and toasted oak on the long finish.”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

2023 J. LOHR OCTOBER NIGHT CHARDONNAY

Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

VINEYARD

J. Lohr's Block 9 plantings in the Arroyo Seco AVA of Monterey County, near the mouth of the Arroyo Seco River, enjoy a slightly more wind-protected environment for our October Night release. 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 large stones that absorb heat during the day and radiate their heat after sunset, enhancing the desired floral character and richness. Each year, we work to fine-tune irrigation decisions during the growing season. Moving to more "rainfall-like" 24-to-36 hour infrequent irrigation events in the spring followed by a lengthy "dry-down" between berry set and veraison has helped increase aroma intensity and concentration of flavors.

VINTAGE

The 2023 vintage in the Arroyo Seco was the coolest in a decade, with cold temperatures during the spring and summer months and the latest harvest in recent years. Fortunately, September began with some warmer weather to fully ripen the Chardonnay; our typical early fall winds extended the growing season. Harvest of Clone 809 Chardonnay occurred on October 30, 2023.

HARVEST

DATES
October 11 - 30, 2023

PROCESS
Hand-harvested in the morning cool; whole-cluster pressed to taste (approx 1.0 bar) and cold-settled at our state-of-the-art Greenfield winery

CHEMISTRIES
Brix 23.3°
TA 0.48 g/100ml
pH 3.45

COMPOSITION

100% Chardonnay:
50% clone 809; 48% French clones 76, 95, 96; 2% clone 4

VINIFICATION

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

FERMENTATION
In barrel for an average of 13 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 - 22% new oak

BARREL TYPE
French oak

COOPERS
Dargaud et Jaegle, Marcel Cadet, Vicard Gen 7, François Frères

BOTTLING

ACIDITY
pH 3.48
TA 0.64 g/100mL

ALCOHOL
14.5% by volume

RESIDUAL SUGAR
0.06% (dry)

PRODUCTION
6,403 six-bottle cases

CELLARING

Best enjoyed now through 2028

FOR WINE LIST

Enticing aromas and flavors of gardenia, orange blossom, ripe apple, white nectarine, vanilla, and baking spices, with balanced texture and long sweet oak finish.

FOOD PAIRINGS

This wine can be enjoyed as an aperitif; it is also a perfect pairing to crab cakes, halibut with Meyer lemon and capers, citrus-herbed chicken, or seared scallops.

