

“Displays exotic floral aromas of gardenia, ripe apricot, and baking spices. Traditional Burgundian winemaking techniques, such as weekly stirring of the lees, were used to complement these aromatics, providing a balanced and creamy palate texture. This unique Chardonnay blend has complex flavors of ripe apple, tangerine, and lemon cream with a hint of vanilla and cocoa on the long finish.”

- Kristen Barnhisel

WINEMAKER, WHITE WINE

2024 J. LOHR OCTOBER NIGHT CHARDONNAY

Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

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 - 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 cobblestones that resemble potatoes in size and appearance and which absorb heat during the day and radiate their heat after sunset - providing vine balance and enhancing floral character and richness.

VINTAGE

The 2024 vintage in the Arroyo Seco was moderately cool in the spring and early summer. September began with warmer weather to fully ripen the Chardonnay; our typical winds off nearby Monterey Bay contributed to good acidity and great texture. We continue working with our French viticultural consultant on Chardonnay irrigation techniques. We now make use of rainfall-like 24 to 36-hour infrequent irrigation events in the spring and summer, with a six to eight-week “dry-down” between berry set and veraison. This regimen has helped increase aroma intensity and concentration of flavors. Our 2024 harvest of Clone 809 Chardonnay occurred on October 16th.

HARVEST

DATES

September 23 -
October 16, 2025

PROCESS

Hand-harvested in the cool morning into bins, whole cluster pressed to taste (approx 1.0 bar) and cold-settled at our state-of-the-art Greenfield Winery

CHEMISTRIES

Brix 23.9°
TA 5.20 g/100ml
pH 3.60

COMPOSITION

100% Chardonnay (50% clone 809; 50% French clones 76, 95, 96)

VINIFICATION

YEAST

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

FERMENTATION
In barrel for an average of 13 days

MALOLACTIC

Inoculated with the SB3 strain of malolactic bacteria

MATURATION

TIME IN BARREL

Aged in barrel sur lie for 9 months - 22% new

BARREL TYPE

French oak

COOPERS

Dargaud et Jaegle, Louis Latour, Marcel Cadet

BOTTLING

ACIDITY

pH 3.59
TA 5.89 g/100mL

ALCOHOL

14.5% by volume

RESIDUAL SUGAR

0.20% (dry)

PRODUCTION

5,342 six-bottle cases

CELLARING

Best enjoyed now through 2029

FOR WINE LIST

Enticing floral aromas of gardenia, ripe apple, and baking spices, with balanced texture and a long, sweet oak finish. A true luxury-class, cool-climate Chardonnay.

FOOD PAIRINGS

Can be enjoyed as an aperitif and is the perfect pairing to crab cakes with Meyer lemon and capers, coconut shrimp, or lemon-vegetable risotto.

