

“ 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 WINE

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 state-
of-the-art Greenfield Winery

CHEMISTRIES
Brix 24.4°
TA 0.56 g/100ml
pH 3.51

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

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, Vernou

BOTTLING

ACIDITY
pH 3.59
TA 0.53 g/100mL

ALCOHOL
14.5% by volume

RESIDUAL SUGAR
0.08% RS (dry)

PRODUCTION
6,800 six-bottle cases

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.

