

# J. LOHR

VINEYARD SERIES

## 2014 J. LOHR OCTOBER NIGHT CHARDONNAY ARROYO SECO MONTEREY

### TECHNICAL DATA

**APELLATION:** Arroyo Seco AVA, Monterey County, CA

**COMPOSITION (BLEND):** 100% Chardonnay - 65% Clone 809, 20.3% Clones 95 and 96, and 14.7% Clone Hyde-Wente

**HARVEST DATES:** October 14th, 2014

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

**HARVEST CHEMISTRIES:** 26.4° Brix, total acidity 0.63 g/100ml, pH 3.73

#### VINIFICATION:

**YEAST:** Frootzen as a starter and then CY3079 (a Burgundy yeast isolate)

**FERMENTATION:** In barrel for an average of 26 days

**MALOLACTIC:** Inoculated each barrel with Christian Hansen Viniflora Oenos strain of malolactic bacteria after the yeast inoculation on October 16th, 2014

**STIRRING:** Stirred each barrel weekly beginning third week of November 2014

**POST-STIRRING:** Topped up barrels and monitored free sulfur dioxide and oxygen

**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:** Francois Frères

#### BOTTLING CHEMISTRIES:

**PH:** 3.47

**TOTAL ACIDITY:** 0.66 g/100ml

**ALCOHOL:** 14.22% by volume

**RESIDUAL SUGAR:** 0.34 g/100ml

**CASES PRODUCED:** 3,000 six-pack cases

**CELLARING:** Best consumed from 2016 through 2018

### WINE LIST DESCRIPTION

Floral aromas of hyacinth and paperwhites, tropical fruit, orange blossom honey and toasty vanilla. A wonderfully complex wine with layers of varietal character.

### VINTAGE

2014 was the warmest vintage in the Arroyo Seco in the last seventeen years, which brought an unusual ripeness of fruit, with Chardonnay flavors leaning more tropical in nature. 2014 also marks the second 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 2014 harvest of Clone 809 Chardonnay (the backbone of October Night Chardonnay) occurred on October 14th at 26.4° Brix. As with many vineyards in 2014, 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 2014 October Night Chardonnay is a fresh, youthful pale straw yellow color, with floral aromas of hyacinth and paperwhites, beeswax, tangerine, pineapple, lime zest and vanilla. The winemaking techniques, used to enhance the spicy and exotic nature of this Chardonnay, included barrel fermentation in largely one-year-old French oak barrels, followed by malolactic fermentation with lees stirring. The result is a very attractive and complex bouquet with big flavors and weight with a soft, rich and seamless texture.*

—Kristen Barnhisel, winemaker, white wine

### FOOD PAIRINGS

This wine is the perfect pairing to hazelnut-encrusted chicken, grilled lobster or halibut with orange beurre blanc.



**J. LOHR**  
VINEYARDS & WINES

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