

J. LOHR

VINEYARD SERIES



2015 J. LOHR OCTOBER NIGHT CHARDONNAY

ARROYO SECO MONTEREY

WINEMAKER'S COMMENTS

The 2015 October Night Chardonnay is pale straw yellow in color with floral aromas of gardenia, orange blossom, wet stone and ripe apple. Traditional Burgundian winemaking techniques, such as weekly stirring of the lees in French oak barrels, were used to complement these exotic aromatics, providing rich, elegant texture. This Chardonnay finishes long on the palate with ripe tangerine, baking spices and a hint of toasted oak.

—Kristen Barnhisel, winemaker, white wine

FOOD PAIRINGS

This wine is the perfect pairing to roasted chicken with sweet herbs, cedar plank salmon or almond crusted halibut.

WINE LIST DESCRIPTION

Enticing floral aromas of gardenia, orange blossom, ripe apple, and wet stone, with rich texture and a long, sweet oak finish.

TECHNICAL NOTES

APPELLATION: Arroyo Seco AVA, Monterey County, CA

COMPOSITION (BLEND): 100% Chardonnay - 56% Clone 809; 20% Clone 76; 11% Robert Young clone; 7% Wente Clone 4; 6% Clone 548

MATURATION: Aged in barrel sur lie for 10 months in 50% new oak

CELLARING: Best enjoyed now through 2019

CASES PRODUCED: 3,857 six-bottle cases



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VINEYARDS & WINES

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