



THE ULTIMATE EXPRESSION OF FLAVOR

2005 J. LOHR *October Night Vineyard Chardonnay Arroyo Seco*

VINTAGE

The 2005 vintage in the Arroyo Seco appellation of Monterey was refreshing after the very dry, warm and abbreviated vintages of 2003 and 2004. Early March bud push in the Chardonnay was met with abundant spring rains and a long, cool growing season. More typical of a Monterey growing season, 2005 brought ideal ripening with intense flavor development and acid retention in the Chardonnay fruit. The inaugural vintage of our J. Lohr October Night Vineyard Chardonnay comes with the third “vintage” of Clone 809 Chardonnay. This Dijon selection of Chardonnay typically ripens at lower sugars with lower acidity, and in the 2005 vintage, produced outstanding floral aromas and flavors.

VINEYARDS

The October Night Vineyard lies in the Arroyo Seco AVA of Monterey County, but is west and south of our original 1972 plantings along Cypress Avenue, moving toward the mouth of the Arroyo Seco and providing the vines a slightly more wind-protected environment in which to grow. The vineyard is comprised largely of Dijon Clone 809 Chardonnay--known in some circles as the Musqué Clone--and produces 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.

TECHNICAL DATA

Origin: October Night Vineyard, Arroyo Seco, Monterey County

Composition: 100% Chardonnay

Harvest Dates: October 3rd, 2005

Process: Night harvested, vineyard pressed (to 0.6 bars) and settled.

Harvest Chemistries: 23.7° Brix average, pH=3.34, Total Acidity 8.6g/Liter

Vinification;

Yeast: M2

Fermentation: In barrel for an average of 21 days

Malolactic: Inoculated each barrel with MCW strain of malolactic bacteria on October 25th, 2005. Completed malolactic fermentation in December 2005

Stirring: Weekly stirring of each barrel starting November 1st, 2005 until February 2006 (during malolactic fermentation and two months post)

Post-Stirring: Monthly topping up of barrels and free sulfur dioxide and oxygen monitoring

Maturation: Aged in barrel "sur lie" in 19% new Francois Frères French “Tronçais” oak

WINEMAKER'S COMMENTS

The 2005 J. Lohr October Night Vineyard Chardonnay is an attractive pale yellow in color, with aromas of white flowers, orange blossoms and Bosc pears. The winemaking techniques to enhance the floral nature of this Chardonnay included barrel fermentation in largely older French oak barrels in the coldest corner of our barrel room, followed by malolactic fermentation with lees stirring, all contributing to a wonderfully delicate and complex floral bouquet that is echoed on the palate with a silkiness of texture. Given its unique characters, the J. Lohr October Night Chardonnay would be an ideal accompaniment to a salad with Asian pears and scallops or delicately-flavored white fish entrees.

Jeff Meier, winemaker