

## **J. LOHR** **2016 October Night Chardonnay**

### **Tasting Notes**

The 2016 J. Lohr October Night Chardonnay is a pale straw yellow in color, with exotic floral aromas of gardenia, orange blossom, honeysuckle, and baking spices. Traditional Burgundian winemaking techniques, such as weekly stirring of the lees in French oak barrels, were used to complement these aromatics, providing creamy palate texture. This unique Chardonnay blend provides balanced and complex flavors of ripe citrus and white peaches, and offers a hint of sweet chocolate and toasted oak on the long finish.

### **Food Pairing:**

This wine is the perfect pairing to eggs benedict, crab cakes with creamy orange reduction sauce, cedar plank salmon, or almond-crusted halibut.

### **Technical Data**

Varietal: 100% Chardonnay  
Alcohol: 14.20%  
Acidity: 6.60 g/L  
Region: Arroyo Seco, CA, USA

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## **J. Lohr October Night Chardonnay 2016**

**Rated 91, Matt Kettmann, Wine Enthusiast, July 1, 2018**

*"Baked apple, lime pith, butter-poached pear and almonds show on the nose of this ripe bottling. There is a tightly wound texture to the palate, carrying flavors of apple and nectarine, with a citrus-driven grapefruit pith finish."*

Available through Vintages +225375

**Rated 89, Sara d'Amato, Wine Align, October 27, 2018**

*"Sourced from night picked Arroyo Seco chardonnay of a Burgundian clone, this later harvested style is rich and buttery. Notes of popcorn and baked apple with an opulent warmth and roundness. Full-throttle California ripeness is evident, likely with a hint of residual sugar adding to the overall lushness and viscosity. Excellent concentration. A solid example of this riper style made from quality fruit and a relatively restrained use of oak."*

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**Rated 89, Michael Godel, Wine Align, October 24, 2018**

*"Just as the month comes to a close there is this chardonnay calling out to be heard, in the dark, by name. Seemingly noted from nomenclature in reference to being harvested in the dead of night (though surely not in October) it is in fact this hallowed month during which you should consider imbibing. It's a rich, buttery and honeysuckle barrel fermented chardonnay with its best night (and days) ready in the here and now. Pour it for the trick or treat chaperones roaming the streets looking for something white and toddy like to warm their hearts. Drink 2018-2019"*

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