

2017 J. LOHR ESTATES

RIVERSTONE

CHARDONNAY

“The 2017 Riverstone Chardonnay exhibits youthful hues of light to medium straw. The enticing aromas are reminiscent of peach, nectarine, marmalade, yellow floral, baking spices, and honey. Those aromas echo on the palate and are complemented by orange and apricot, and balanced with a creamy texture from aging sur lie. Flavors of crème brûlée and a touch of oak can be found on the long finish.”

—Kristen Barnhisel, winemaker, white wine



VINTAGE

The 2017 growing season was characterized by a cool spring in the Arroyo Seco. Cool, foggy mornings and evenings, with daytime highs in the 80s through the summer, provided optimum weather for ripening Chardonnay. The warm weather in early September, balanced by the afternoon winds of the valley, fully ripened the fruit and extended the 2017 growing season. The Chardonnay harvest began on October 7th, which is later than normal for this region, and finished on October 31. Our Riverstone Chardonnay is now comprised of nine Chardonnay clones - 4, 5, 17, 76, 95, 96, 548, 809 and Hyde-Wente - each bringing one component to the complexity of flavors, textures and acidities that will be found in the final blend.

VINEYARDS

The vines for our J. Lohr Estates Riverstone Chardonnay are grown primarily on Elder loam soils underlain by “riverstones” deposited over thousands of years by the Arroyo Seco River. These stones limit soil depth from one to four feet, although roots are found at greater depths. This unique combination of sandy loam and cobblestone soil keeps the vines’ vegetative growth and fruit in balance, while the cool climate and winds of the Salinas Valley extend the growing season - retaining the natural grape acids and intense varietal character of Chardonnay.

FOOD PAIRINGS

This wine can be enjoyed with a variety of dishes, including classic herb roasted chicken, citrus marinated halibut, or moules marinière.

COMPOSITION BLEND

100% Chardonnay

ORIGIN

Arroyo Seco AVA, Monterey County, CA

CELLARING

Crafted to be enjoyed now or within five years of vintage.

HARVEST DATES

October 7 - October 31, 2017

BRIX AT HARVEST

25.3° Brix

VINIFICATION

Malolactic: 50% malolactic fermentation in barrel

Maturation: Barrel-fermented and aged 7 to 9 months in new to fifth-fill oak barrels. Barrels were stirred weekly until they were gently pumped out.

Barrel type: American, Hungarian and French oak

BOTTLING CHEMISTRIES

pH: 3.52

Total Acidity: 0.69 g/100ml

Alcohol: 14.2% by volume

Residual Sugar: 0.45 g/100ml

WINE LIST DESCRIPTION

A fresh, youthful and textured Chardonnay with flavors of white peach, floral, citrus, baking spices and honey.

HOW DID RIVERSTONE GET ITS NAME?

Primarily featuring Elder loam soils, our Riverstone Chardonnay vineyards have abundant ‘Riverstones,’ also called ‘Greenfield potatoes,’ which limit soil depth from one to four feet, and provide ideal drainage for our vines.