

2018 J. LOHR ESTATES

RIVERSTONE

CHARDONNAY

“The 2018 Riverstone Chardonnay exhibits youthful hues of light straw. The enticing aromas are reminiscent of white peach, apricot, ripe orange, and cocoa, and complemented by the palate flavors of citrus cream and nectarine. The rich texture and balance on the palate from aging sur lie gives way to flavors of vanilla, crème brûlée, and a hint of oak on the long finish.”

—Kristen Barnhisel, winemaker, white wines

FOOD PAIRINGS

This wine can be enjoyed with a variety of dishes, including Dijon tarragon chicken, roasted halibut, or moules marinière.

WINE LIST DESCRIPTION

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

COMPOSITION BLEND

100% Chardonnay

ORIGIN

Arroyo Seco AVA, Monterey County, CA

CELLARING

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

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.

ACCOLADES & REVIEWS

NEW RELEASE, AUGUST 2019

