

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

### FOOD PAIRINGS

This wine can be enjoyed with a variety of dishes, including classic herb roasted chicken, citrus marinated 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 2018

90 POINTS - BEST BUY

*Wine Enthusiast Magazine, Dec. '18 issue*

