

2019 J. LOHR ESTATES

RIVERSTONE

CHARDONNAY

“The 2019 J. Lohr Riverstone Chardonnay exhibits youthful hues of light straw. The enticing aromas are reminiscent of ripe orange, fresh nectarine, and hazelnut, which are complemented by the palate flavors of apricot, ripe peach, and honey. The rich texture and balance on the palate from aging sur lie gives way to flavors of vanilla, citrus cream, and a hint of oak on the long finish.”

—Kristen Barnhisel, winemaker, white wine



VINTAGE

The 2019 growing season was characterized by a mild spring in the Arroyo Seco. In the summer, daytime temperatures in the 80s with cool, foggy mornings and evenings provided optimum weather. As we approached harvest, September's warm temperatures along with the always-present afternoon winds off nearby Monterey Bay aided the slow ripening needed to optimize flavors and textures. The '19 harvest began on October 7. Our Riverstone Chardonnay is comprised of nine Chardonnay clones (4, 5, 17, 76, 95, 96, 548, 809, and Hyde-Wente), each contributing to the complexity of flavors, textures, and acidities 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 soils keeps the vines' 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 roast chicken with peas and mushrooms, pan roasted halibut in butter, or shrimp scampi.

COMPOSITION BLEND

100% Chardonnay

ORIGIN

Arroyo Seco AVA, Monterey County, CA

CELLARING

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

HARVEST DATES

October 7 - November 2, 2019

BRIX AT HARVEST

25.5° average

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.

Barrel type: American, Hungarian, and French oak

BOTTLING CHEMISTRIES

pH: 3.53

Total Acidity: 0.66 g/100ml

Alcohol: 13.9% by volume

Residual Sugar: 0.37 g/100ml

WINE LIST DESCRIPTION

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

CERTIFIED SUSTAINABLE

The Certified California Sustainable Winegrowing logo on the Riverstone back label attests that at least 85% of the grapes were grown on a certified sustainable vineyard and that the wine was produced in a certified sustainable winery.

