

2022 J. LOHR ESTATES

RIVERSTONE

CHARDONNAY

“The 2022 Riverstone exhibits enticing aromas of ripe citrus, white nectarine, and baking spices. The rich texture and balanced acidity on the palate from barrel aging sur lie offers flavors of ripe Meyer lemon, citrus cream, hazelnut, cocoa, and a hint of oak on the long finish.”

—Kristen Barnhisel, winemaker, white wine

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. This unique combination of sandy loam and cobblestones keeps the vines’ growth and fruit in balance, while the cool climate and winds off nearby Monterey Bay extend the growing season - retaining the natural grape acids and intense varietal character of Chardonnay.

VINTAGE

The 2022 growing season in the Arroyo Seco was characterized by a typically cool spring. During the summer, foggy mornings and evenings, with daytime highs in the 80s provided optimum temperatures for ripening Chardonnay. The 2022 harvest began on September 12th and finished on October 18th. The Riverstone Chardonnay is comprised of ten different Chardonnay clones - 4, 5, 17, 76, 95, 96, 548, 809, Hyde-Wente, and Mt Eden - each adding to the layered complexity of flavors and textures in the final blend.

FOOD PAIRINGS

This classic, cool-climate Chardonnay can be enjoyed as an aperitif with a triple cream brie or Humboldt Fog goat cheese; it is equally at home accompanying a fresh seafood risotto, mussels in white wine sauce, or chicken piccata.

COMPOSITION BLEND

100% Chardonnay

ORIGIN

Arroyo Seco AVA, Monterey County, CA

CELLARING

Crafted to be enjoyed now,
up to five years of vintage date.

HARVEST DATES

September 12 - October 18, 2022

BRIX AT HARVEST

24.2 °Brix

VINIFICATION

Malolactic: 72% malolactic fermentation in barrel

Maturation: Barrel-fermented and stirred weekly by hand for 7 to 9 months in new to fifth-fill oak barrels

Barrel type: Proprietary combination of American, Hungarian, and French oak

BOTTLING CHEMISTRIES

pH: 3.53

Alcohol: 14.0% by volume

Total Acidity: 0.61 g/100mL

Residual Sugar: 0.28 g/100mL

WINE LIST DESCRIPTION

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

CERTIFIED SUSTAINABLE

The Certified California Sustainable 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.

