

REAL CHARDONNAY™



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WINEMAKER

— and —

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MANAGER

SPRINGTIME IS CHARDONNAY TIME!

*Recipes for spring entertaining,
cooking, and sipping...*

J. LOHR
VINEYARDS & WINES

RECIPES

BBQ'D MUSSELS IN WHITE WINE



Recipe provided by Jeff Meier, J. Lohr President & COO

Prep Time: 10 min.

Cook Time: 15 min.

Serves: 2-3

Ingredients:

- 2 Tbsp. extra virgin olive oil
- 2 dozen small mussels, (see note) ~1lb
- 6 cloves minced garlic
- 1 Tbsp. minced shallots
- ¾ cup J. Lohr Estates Riverstone Chardonnay or J. Lohr Arroyo Vista Chardonnay
- 1 tsp. lemon juice
- ½ cup cream [optional]

Instructions:

1. Combine oil, mussels, garlic & shallots in a fireproof skillet or 9 x 9 in a baking pan over charcoal BBQ or on the stovetop over high heat. Cook until the mussels begin to open.
2. Add the wine, lemon juice, and cream (optional) and reduce slightly.
3. Season with salt & pepper to taste.
4. Remove from heat and ladle mussels & sauce into small serving bowls as an appetizer.

Note: To clean mussels, grab the “beard” (the bundle of fibers coming out on one side of the shell) and pull it off with a quick tug. Rinse well with cool water to remove any dirt, if necessary, scrub them with a brush. Discard any open mussels that show no sign of opening when handled or any mussels that smell “off.”

Enjoy with a glass of J. Lohr Estates Riverstone Chardonnay or J. Lohr Arroyo Vista Chardonnay!

Pairs perfectly with

2021

J. Lohr Estates
RIVERSTONE
Chardonnay



Pairs perfectly with

2021

J. Lohr
ARROYO VISTA
Chardonnay



RECIPES

SALMON APPETIZER



We're thrilled to once again gather with friends and family to celebrate the holiday season! To make sure we don't miss a thing, we've found new quick and easy recipes such as this smoked salmon dip that is ready in just a few minutes.

This tasty dish is made with crème fraîche, smoked salmon, capers, red onions, and fresh dill. Our recommendation: serve with crusty, grilled garlic bread for dipping and pair with a glass of J. Lohr Estates

Riverstone Chardonnay. With rich flavors of peaches, apple, and citrus, the J. Lohr Chardonnay pairs perfectly with the smokiness of the salmon.

Pairs perfectly with

2021

J. Lohr Estates
RIVERSTONE
Chardonnay



Recipe and photo courtesy of Gerry Speirs [@foodnessgracious](https://www.instagram.com/foodnessgracious).

Ingredients:

- 8 oz. crème fraîche
- 3 Tbsp. sour cream
- 6 oz. hot smoked salmon, flaked
- 1 Tbsp. capers
- 1/4 cup chopped red onion
- zest of 1 small lemon
- 1 Tbsp. fresh chopped dill
- 1/4 tsp. salt and black pepper

Instructions:

1. Combine all of the ingredients together until creamy.
2. Place into a serving bowl and drizzle with olive oil and garnish with more capers and red onion.
3. Serve with toasted baguette slices.
4. Pour yourself a glass of J. Lohr Estates Riverstone Chardonnay and enjoy!

RECIPES

HAWAIIAN STYLE POKE (SPICY AHI)



A simple, delicious dish that takes minutes to whip up! Create a paradise-inspired dinner and pair with a glass of J. Lohr Chardonnay.

Prep Time: 10 min.

Serves: 2

Ingredients:

- 8 oz. salmon and tuna fillets, preferably sashimi-grade and not previously frozen
- 1/2 cup mayonnaise
- 2 Tbsp. Sriracha (adjust the amount depending on spice preference)
- 1 Tbsp. sesame oil
- 1 tsp. salt
- 1-2 pinches of sliced green onions
- 1-2 pinches of sesame seeds
- 2 cups of cooked white or brown rice

Instructions:

1. Dice fish into small cubes about 1/3 inch in size.
2. Measure and mix together mayonnaise, Sriracha, sesame oil, and salt in a bowl.
3. Add diced fish into the sauce mixture and mix until all sides of the fish are evenly covered.
4. Spoon fish over a cup of cooked rice.
5. Garnish with a pinch of sliced green onions and sesame seeds.

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RECIPES

"RIVERSTONE" SCALLOPS



The delicious recipe for "Riverstone" Scallops is the perfect pairing for the J. Lohr Estates Riverstone Chardonnay. Enjoy!

Recipe courtesy of Chef Anthony Castelli, La Parma II, Huntington, New York.

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RIVERSTONE
Chardonnay



Serves: 4

Ingredients:

- 1 lb. large scallops (save shells)
- 1 Tbsp. olive oil

Instructions:

1. Heat olive oil in a sauté pan, sear scallops over high heat on both sides and set aside.

J. Lohr Estates Riverstone Chardonnay Sauce

Ingredients:

- 2 Tbsp butter
- 1 sprig rosemary
- 1 tsp flour
- 1/2 lemon, juiced
- 1/2 cup shallots, chopped
- 1/2 Tbsp butter
- 1 cup J. Lohr Estates Riverstone Chardonnay

Instructions:

1. Melt butter in a medium sauté pan; add 1 tsp of flour and the chopped shallots. Sauté until shallots are golden.
2. Add the J. Lohr Estates Chardonnay and rosemary sprig and simmer for 10 minutes.
3. Discard rosemary, add the lemon juice and whisk in a touch more butter to smooth out the sauce.

To Serve:

1. Place scallops in the shells, arrange on plates and spoon sauce over each scallop.
2. Enjoy with a glass of J. Lohr Estates Riverstone Chardonnay.

RECIPES

ROASTED MEYER LEMON & BROWN BUTTER PASTA



Pairs perfectly with

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J. Lohr Estates
RIVERSTONE
Chardonnay



Pairs perfectly with

2021

J. Lohr
ARROYO VISTA
Chardonnay



Put your stock pile of Meyer lemons to use and whip up this bright and sunny meatless pasta dinner for friends and family. Sprinkle this creamy, brown butter dressed pasta with toasted pine nuts, basil or Meyer lemon zest. Bright and vibrant, this dish will be the life of the party!

While the roasted Meyer lemon, broccoli, and cauliflower in this dish is delicious when tossed with gluten free pasta, it's also easy to serve tossed with brown butter sauce on their own as a decadent side dish.

Recipe and photo courtesy of [Meg Kruk](#) @thismessisours.

Prep Time: 20 minutes

Cook Time: 20 minutes

Total Time: 40 minutes

Serves: 4

Ingredients:

- 3 cups bite-sized broccoli florets
- 3 cups bite-sized cauliflower florets
- 1/4 cup olive oil, divided
- 2 Meyer lemons, sliced into thin wheels, seeds removed
- 1 (12-ounce) box gluten free elbow pasta
- 2 Tbsp. salted butter
- 3 garlic cloves, minced
- 1/2 tsp. crushed Aleppo pepper
- 2 Tbsp. heavy cream
- coarse kosher salt and freshly ground black pepper, to taste
- 2 tsp. Meyer lemon zest
- 1/4 cup grated pecorino Romano cheese
- 1/4 cup toasted pine nuts
- 2-3 Tbsp. basil, chiffonade

Instructions:

1. Place a baking sheet in the oven. Preheat the oven to 450°F (leave the pan in the oven as it heats).
2. In a large bowl, toss together the broccoli and cauliflower florets with 2 tablespoons oil. Season with salt and pepper to taste. Arrange the vegetables in a single layer on the hot baking sheet; arrange the Meyer lemon slices around the vegetables. Bake at 450°F until the vegetables are starting to brown and are crisp-tender, about 15 minutes.
3. Meanwhile, fill a Dutch oven with water and salt the water liberally; bring to a boil. Add the pasta and cook according to package directions for al dente. Reserve 1/2 cup of the cooking liquid. Drain.
4. Melt the butter in the same Dutch oven over medium-high heat. Cook until browned and very fragrant, about 3 minutes. Add the remaining 2 tablespoons of oil, garlic, and Aleppo pepper; cook, stirring constantly, 30 seconds. Remove from the heat and add the heavy cream, stir to incorporate. Add the pasta, salt, and black pepper. Gently stir in the roasted vegetables and lemon wheels. Stir in 1/4 to 1/2 cup reserved cooking liquid to reach desired consistency. Top with zest, cheese, toasted pine nuts, basil leaves, and a sprinkling of Aleppo pepper if desired.