



THE J. LOHR VINEYARD TABLE

A COLLECTION OF
15 REMARKABLE RECIPES
FROM NOTABLE CHEFS
ACROSS THE UNITED
STATES TO PAIR WITH
RIVERSTONE CHARDONNAY.

FLAVOR SECOND TO NONE

J. LOHR
ESTATES

Anyone who enjoys fine dining knows that food and wine are natural companions. At J. Lohr Vineyards & Wines, we know that a thoughtfully selected wine can enhance the appreciation of the food it accompanies. Food that is prepared with a particular wine in mind will showcase that wine at its best.

The “J. Lohr Vineyard Table” features a remarkable collection of 15 delicious recipes from notable chefs across the United States. Each recipe was specifically created to complement J. Lohr Estates Riverstone Chardonnay.

Our J. Lohr Estates Riverstone Chardonnay has a youthful straw yellow color. Aromas of ripe Bosc pear, Fuji apple, lime and honeysuckle are combined with a vanilla and toasty oak bouquet from barrel fermentation. The clean flavors of ripe pear with subtle floral notes and vanilla toastiness produce complex layers with an excellent balance of fresh fruit acidity and palate weight.

We hope you enjoy the recipes that follow. For more extraordinary recipe ideas from talented chefs across the country or to taste along with our winemakers in a new video series, visit JLOHR.COM.

Bon appétit!

POACHED SALMON WITH SAUCE À L'ANETH

Serves 4

4 6 oz pieces of salmon

Salmon Poaching Liquid:

1 ½ cups water	1/3 bunch of parsley
1 ½ cups J. Lohr Estates Riverstone Chardonnay	1 white onion
1 tsp black peppercorns	1 carrot
1 bay leaf	5 stalks of celery
5 sprigs thyme	zest and juice of one lemon

Bring all ingredients to a boil, and lower to a simmer. Let simmer for about an hour and strain. Once strained, return the liquid to the pan.

Sauce à L'aneth:

(makes approx. 1 cup of sauce)

2 medium shallots, finely chopped	1 cup crème fraîche
1 fl oz clarified butter	1 tsp Dijon mustard
3 Tbsp whole butter	1 fl oz lemon juice
3/4 cup J. Lohr Estates Riverstone Chardonnay	salt and pepper
3 Tbsp fresh dill, chopped	

Sauté the shallots in the clarified butter over low heat until they turn translucent. Deglaze the pan with lemon juice and white wine, and reduce by half. Add the crème fraîche and Dijon mustard and reduce the heat to low to warm the sauce through. Melt in the whole butter, one tablespoon at a time, while constantly stirring. Once the butter is mounted into the sauce, stir in the dill, and season with salt and fresh cracked black pepper.

Assembly:

Bring poaching liquid to a boil in a large shallow pan, and then reduce to a very low simmer. You should barely be able to see bubbles forming at the bottom of the pan. Place the salmon into the pan so its partially covered by the poaching liquid and cover. Cook approximately 5 minutes, or until desired temperature is reached. Be careful not to overcook the fish as it will be quite dry. Warm the sauce and ladle over the fish. Garnish with a sprig of dill and a lemon wedge. This dish is a perfect pairing with J. Lohr Estates Riverstone Chardonnay!

SOFT SHELL CRABS WITH SWEET CORN/BABY CARROT HASH

Serves 4

12 fresh soft shell crabs, cleaned, with top shell removed

Sauce:

1 cup J. Lohr Estates Riverstone Chardonnay	1 pinch garlic powder
1 bunch fresh thyme, minced with stems removed	1 lemon
1 bunch fresh chives, minced	1/2 cup cream
1 ripe tomato, diced	1 lb butter

Preheat oven to 450°F. In medium saucepan on medium heat, reduce J. Lohr Estates Chardonnay by half. Turn heat to low and whisk in butter, creating a beurre blanc. Add some of the diced tomato, minced thyme, chives, a touch of garlic powder and the juice of half a lemon. Season with salt and pepper.

Lay cleaned soft shell crabs onto a cookie tray lined with aluminum foil, placing a dollop of butter atop each crab. Bake for 6 to 8 minutes in the preheated oven. Do not place crabs in oven until sauce is done.

Sweet Corn/Baby Carrot Hash:

12–18 fingerling potatoes	36 baby carrots, with tops
3 ears sweet corn	1/4 cup J. Lohr Estates Riverstone Chardonnay

Start as soon as the crabs are placed in the oven. Keeping all ingredients separate, slice fingerling potatoes into coins. Blanch baby carrots, shock in ice bath. Shave corn from ears. Heat a large sauté pan with 4 tablespoons olive oil until oil is smoking, then add fingerling potatoes. Cook until the potatoes brown on each side, then add the shaved corn. Toss together in the pan for about a minute and deglaze with 1/4 cup J. Lohr Estates Chardonnay. Add baby carrots, toss, season with salt and pepper, then turn heat off.

Lay out four plates, placing four equal amounts of hash in the center of each plate. Place three crabs on top of the hash, and spoon sauce over each crab. Enjoy with a glass of J. Lohr Estates Riverstone Chardonnay!



J. Lohr's Arroyo Seco Vineyards, Monterey County

SCARBOROUGH FAIR HERB ROASTED PORK LOIN SLIDERS

Serves 4 to 6

1 tsp garlic powder	1 Tbsp finely chopped rosemary
1/2 tsp cayenne pepper	1 Tbsp finely chopped thyme
1/2 tsp celery salt	2 Granny Smith apples
1/2 tsp kosher salt	1 bunch fresh spearmint
1 tsp black pepper	1 (2 1/2-pound) center-cut boneless pork loin, trimmed
2 tsp olive oil	Beaver Brand® Sweet Hot Mustard
1 Tbsp finely chopped parsley	16 French dinner rolls
1 Tbsp finely chopped sage	
1 copy of Simon & Garfunkel's "Scarborough Fair"	

Preheat Oven to 350°F. Combine garlic powder, cayenne pepper, celery salt, kosher salt and black pepper. Liberally apply rub to the pork loin. Drizzle pork loin with olive oil.

Combine parsley, sage, rosemary and thyme and coat the pork loin.

Transfer the pork to a roasting pan and roast for 1 1/4 hours or until internal temperature reaches 155°F. Remove pork from oven and let rest on a carving board for 15 minutes or 5 cycles of hit song "Scarborough Fair."

While the pork is resting, slice apples into 1/8-inch slices. Carve pork into slices and place on French roll with a slice or 2 of Granny Smith apples, 2 or 3 mint leaves and a teaspoon of Beaver Brand® Sweet Hot Mustard.

Serve with J. Lohr Estates Riverstone Chardonnay and enjoy!

SEAFOOD PENNE WITH JALAPEÑO PESTO

Serves 2

1/2 cup J. Lohr Estates Riverstone Chardonnay	1/2 cup heavy whipping cream
8 large shrimp	1/4 cup Romano cheese
8 sea scallops	8 oz penne pasta, cooked and drained
1 medium zucchini	just prior to serving
8 cherry tomatoes	salt, pepper, butter and extra virgin olive oil to taste
2 Tbsp jalapeño pesto sauce (olive oil, basil, jalapeño peppers, garlic—quantity of each depending on taste)	

Jalapeño Pesto Sauce:

Using a food processor, start with 3 cloves of garlic and mince. Next, add 2 cups basil, one jalapeño pepper, and a dash of salt and pepper to the mixture. While the processor is running, slowly drizzle in approximately 1/2 cup of olive oil through the feed tube until all the ingredients are puréed. Ingredients for pesto sauce can be altered to your taste.

Coat a sauté pan with butter and extra virgin olive oil over medium heat. Stir in shrimp and scallops. Add zucchini and cherry tomatoes, salt and pepper to taste. Pour in pesto, heavy cream and J. Lohr Estates Riverstone Chardonnay. Cook for a few minutes until sauce thickens, then add pasta and cheese. Enjoy with a glass of J. Lohr Estates Riverstone Chardonnay!

LOLLY'S ROAST CHICKEN WITH SAGE STUFFING

Serves 4 to 6

Chicken in Brine:

- 2 fresh California fryers (split, with backs removed)
- 1 qt water
- 1 bottle J. Lohr Estates Riverstone Chardonnay
- 1/4 cup brown sugar
- 1/4 cup salt
- 1 bunch thyme
- 1 bunch rosemary

Combine all ingredients for the brine in a large container. Rinse chickens and place in brine. Leave for a minimum of 8 hours and up to 24 hours.

Sage Stuffing:

- 2 Tbsp butter
- 1 large yellow onion, diced
- 3 ribs celery, peeled and diced
- 1 bunch fresh sage, finely chopped
- 1 lb unseasoned croutons
- 1 cup J. Lohr Estates Riverstone Chardonnay salt and pepper

Sauté onions and celery in butter until soft. Add J. Lohr Estates Chardonnay and simmer until alcohol is removed. Add sage and croutons, and toss until celery and onions are evenly distributed. Place in a roasting pan so that stuffing is 1" to 2" deep. Remove chickens from brine and pat dry. Season with salt and pepper, and coat lightly in olive oil. Lay chicken halves skin-side-up on top of the stuffing. Roast at 350° until skin is golden brown and internal temperature reaches 160°F. Enjoy with J. Lohr Estates Riverstone Chardonnay!



- 4 cloves garlic
- 2 bay leaves
- 2 lemons, halved and squeezed



TASTE WITH THE WINEMAKERS

Visit jlohr.com to join winemakers Jeff Meier and Steve Peck as they taste through Riverstone Chardonnay and other favorite J. Lohr wines.

Steve Peck, Jeff Meier, Winemakers

ROASTED MISO ORANGE BLACK COD

Serves 4

- 4 pieces (7 oz each) black cod (aka sablefish or butterfish), skin off and deboned
- 12 oz cleaned baby spinach
- 12 baby carrots, pre-steamed with tops removed and sliced lengthwise
- 1 clove garlic, peeled and finely chopped
- 1 ½ oz fresh ginger, peeled and finely chopped
- 3 Tbsp olive oil
- sea salt and ground white pepper
- Miso Orange marinade (recipe below)
- Ponzu Butter sauce (recipe below)
- Optional: finely chopped yellow and red peppers, fresh sprigs of chive for garnish



Miso Orange Marinade:

- 3 cups Mirin rice wine
- yellow miso paste
- 6 oz sake
- 6 oz orange juice

Combine all marinade ingredients and bring to a boil. Whisk the liquid so the miso paste is well dissolved. Cool off completely, then cover prepared cod with marinade and refrigerate overnight.

Ponzu Butter Sauce:

- 1 lb unsalted butter, cut into pieces
- 2 shallots, finely chopped
- 2 stalks lemongrass, chopped
- 2 sprigs fresh thyme, leaves removed
- 3/4 cup J. Lohr Estates Riverstone Chardonnay
- 1/2 tsp Japanese yuzu juice
- 1 dash soy sauce (salt replacement)
- 1 pinch ground white pepper
- 1 tsp olive oil

In a sauce pan, using medium heat, warm up oil and sauté lemongrass, shallots, and thyme until shallots become translucent. Add J. Lohr Estates Chardonnay and reduce over medium heat to almost dry. Then, adjust temperature to low heat and whisk in butter until completely incorporated. Add yuzu juice, soy sauce and white pepper to taste. Filter the sauce through a fine mesh china cap and press the solids to extract the flavors. Reserve and keep warm, being careful not to break the emulsion.

Preheat oven to 425°F. Remove fish from marinade. Preheat olive oil in non-stick oven-safe skillet, and sear fish fillets on one side for a few seconds. Turn fillets over and place skillet in oven; cook for 8 minutes or until done. While the fish is cooking, warm up another skillet, add oil and sear chopped garlic. Add spinach leaves and cook until done, then season with salt and pepper. Remove excess water from spinach and keep warm. Remove fish from oven and sprinkle sea salt on top. Wipe the skillet clean and heat it up again. Add oil and sear chopped ginger, then add the carrots and sauté for 45 seconds or till done. Season with salt and pepper.

For service, place spinach on the bottom of the plate and top with carrots. Add cod and sauce, then use garnish if desired. Enjoy with a glass of J. Lohr Estates Riverstone Chardonnay!

BRIE BAKED ARTICHOKE WITH J. LOHR ESTATES RIVERSTONE CHARDONNAY CREAM

Serves 4

4 large artichokes, cooked
8 oz Brie cheese, cut into small squares
1/2 cup shallots, chopped
1 Tbsp olive oil
1/4 cup white wine vinegar
3/4 cup J. Lohr Estates Riverstone Chardonnay
1/2 cup heavy cream
8 oz unsalted butter, diced



2 oz mustard, whole grain
1/2 oz horseradish, hot
1 Tbsp lemon juice
salt and pepper to taste

Artichoke Preparation:

Trim the stem from the artichoke so it can sit up; remove the furry choke from the heart if it hasn't already been removed. Gently separate the leaves and place the cheese randomly throughout the artichoke (2 oz per choke). Place in a 350°F oven for 15 minutes, until the artichoke is hot and the Brie is nice and soft. Remove the artichoke from the oven and pour generous amounts of the Chardonnay cream sauce (recipe below) over the choke and serve with grilled bread.

Chardonnay Cream Sauce:

In a saucepan, sweat the shallots in the olive oil, add the vinegar and bring to a simmer. Add the wine and gently simmer for 3 minutes. Add the cream and bring to a simmer, then gradually whisk in the butter on low heat. When all of the butter is incorporated, add the mustard, lemon and horseradish. Season with salt and pepper to taste. Note: The sauce is intended to be served immediately after preparation.

Chef's comment: This is a banging share appetizer! Who said wine and artichokes don't go together? While the sommeliers are weeping, I'm sipping a deliciously chilled glass of J. Lohr Estates Chardonnay while peeling leaf after leaf of rich cheesy goodness!

CHARDONNAY SAUCE

Makes 1 1/2 cups of sauce

3 cloves garlic, chopped
2 Tbsp olive oil
1 cup J. Lohr Estates Riverstone Chardonnay
1 Tbsp butter

1/2 cup chicken broth
1/2 cup parsley, chopped
salt and pepper to taste

Sauté garlic in extra virgin olive oil. Add J. Lohr Estates Chardonnay, butter, chicken broth, parsley, and a pinch of salt and pepper to taste.

Suggested use—over linguine with seafood, paired with a glass of J. Lohr Estates Riverstone Chardonnay!

BUTTER POACHED SCALLOPS ON SUGAR SNAP RISOTTO WITH VANILLA POACHED PEARS

Serves 4

Pears:

2 pears, halved and cored
3 cups J. Lohr Estates Riverstone Chardonnay
1/2 vanilla bean
1/4 cup sugar

Boil in saucepan for 10 minutes until barely tender.

Risotto:

1 Tbsp shallots, minced
1 Tbsp garlic, minced
2 cups Arborio rice
1 cup J. Lohr Estates Riverstone Chardonnay
4 cups low-sodium vegetable stock

1 Tbsp butter
1 oz grated Parmesan cheese
salt and pepper to taste
10 sugar snap peas

Sauté shallots and garlic on medium heat, then add rice and J. Lohr Estates Chardonnay. Bring to a boil and stir constantly until liquid is fully absorbed. Add vegetable stock and bring to a boil again, stirring constantly until liquid is fully absorbed. Make sure rice is tender—add more stock in small amounts if additional cooking is needed. Remove from heat, and add 1 tablespoon butter, 1 oz grated Parmesan cheese, and salt and pepper to taste.

Remove strings from 10 sugar snap peas and blanch one minute to keep crunchy. Slice 1/2 inch thick and add to risotto.

Scallops:

1 lb butter
1 clove garlic, diced
1 tsp salt

2 sprigs thyme
12 large sea scallops

Melt butter in a saucepan over medium heat, then add garlic, salt and thyme. Adjust heat to low until warm, but not hot enough to separate the butter. Place sea scallops in the butter and increase heat to med-low. After 5 minutes, turn scallops over, and continue to cook another 5 minutes. Then remove scallops and place on paper towel.

Assembly:

Using four plates, place 1/4 of risotto in middle of each plate. Put 3 scallops around the risotto. Slice pears and place on top of scallops and risotto. Enjoy with a glass of J. Lohr Estates Riverstone Chardonnay!



BUTTER-POACHED MAINE LOBSTER WITH SWEET ENGLISH PEA PUREE, MOREL MUSHROOM RAGOUT & SPRING FLOWERS

Serves 4

4 Maine lobsters (approx. 2 lbs each)
2 lemons, sliced
1 carrot, sliced
1 Spanish onion, sliced

2 bay leaves
1/4 cup kosher salt
2 1/2 gal water, cold

Place all ingredients except for the lobsters in a large stock pot over high heat and bring to a boil for 10 minutes. Place the lobster in the water for 3 minutes. Remove and immediately plunge into ice water for 15 minutes.

Remove the claws, elbows and tail from the body, and pull the head shell away from the legs. Reserve the head for decorating the plate. Using kitchen scissors, cut down the middle of the tail shell, being careful not to cut the meat. Remove the tail meat, then cut the shell of the elbow and claw, and remove the meat carefully. Hold in the refrigerator. (This can be done the day before.)

6 lbs butter, unsalted
3 sprigs rosemary

Cut the 6 lbs of butter into cubes and place along with the rosemary into a tall saucepan over very low heat. As the milk solids start to separate, skim off the white from the surface, (this may take 30 to 40 minutes). Do not boil. (If the bottom of the saucepan begins to burn, pour into another pan.)

Morel Mushroom Ragout:

1 1/2 lbs morel mushrooms, cleaned and halved
(or substitute any wild mushroom)
2 medium shallots, minced
2 garlic cloves, minced
1 1/2 cups J. Lohr Estates Riverstone Chardonnay

Juice of 1 lemon
2 cups chicken stock
1/4 cup olive oil
5 Tbsp butter, unsalted
salt and pepper, to taste

Heat a large sauté pan over high heat for 30 seconds. Add the olive oil, followed by the morel mushrooms. Sauté for 10 minutes, then add the shallots, garlic and 1 tablespoon butter, and cook for another 5 minutes. Season with a few pinches of salt and pepper. Add the J. Lohr Estates Chardonnay and reduce by half, then add the chicken stock and butter. Reduce by half again, then add in the lemon juice and season with salt and pepper to taste. Keep warm.

Sweet English Pea Purée:

2 cups + 1 1/2 cups English peas, shucked
(or substitute frozen organic)
1/2 cup Yukon potato, peeled and diced
1/2 cup leeks, white section only, diced

4 cups water, cold
1/4 cup + 2 Tbsp extra virgin olive oil
salt and pepper to taste

Bring a pot of water to a boil, and add a hand full of salt. Have a bowl of ice water ready. Place the 3 1/2 cups of peas into the water for 1 minute or until tender, then plunge into the ice water. When the peas are cold, strain them, and then run cold water through the peas until the ice cubes are melted. Separate into 2 cups and 1 1/2 cups.

Using a small sauce pan over medium heat, add 2 tablespoons of olive oil and then the leeks. Slowly sweat the leeks until translucent. Add potatoes and water, and turn the heat to medium-high and bring to a boil. Reduce by half, then add the 2 cups of peas and place all into a blender. Using a kitchen towel folded over, hold down the blender lid (be very careful!) and quickly pulsate on and off until the mixture has momentum. Then turn on the blender, open the lid, and add the 1/4 cup of extra virgin olive oil. Season to taste. Keep warm.

Cooking the Lobster:

Place the lobster in the tall pan of melted butter, gently stir and cook for 8 minutes. DO NOT BOIL.

Plate Presentation:

While the lobster is cooking, add the remaining 1 1/2 cups of peas to the morel mushroom mixture. Place the pea puree on a plate and spread out into an oval bed. Put the morel mushroom ragout in the middle. Remove the lobster from the butter, and place the lobster tail on top with the knuckles and claws around the plate. Garnish with some spring flowers and good quality Italian extra virgin olive oil. Trim the lobster head and place near the lobster tail. Enjoy with a glass of J. Lohr Estates Riverstone Chardonnay!



Chardonnay Grapes

HONG KONG-STYLE SEA BASS

Serves 2

2 portions sea bass (approx. 8 oz each)

Soy Broth:

4 oz light soy sauce
3 oz dry sherry wine

2 oz water
2 Tbsp sugar

Combine all ingredients, and bring to a boil.

2 Tbsp ginger, fine julienne
2 Tbsp scallions, fine julienne
2 Tbsp sesame oil

2 Tbsp olive oil
1 lb fresh spinach, washed and stemmed
salt and pepper to taste

Steam or sauté the sea bass. In sauté pan, sweat spinach in sesame and olive oil and season with salt and pepper. For plate presentation, place a bed of spinach in a soup bowl, rest sea bass on top of spinach, and garnish with the remaining ginger and scallions. Pour soy broth over fish and serve with sticky rice and chopsticks. Enjoy with a glass of J. Lohr Estates Riverstone Chardonnay!



CHARDONNAY-CURED SARDINE, CUCUMBER, BABY GOLDEN BEET AND MINT SALAD

Serves

3 Chardonnay-cured sardine fillets (recipe follows)
1/2 cup diced English cucumber
salt and pepper to taste

5 cooked golden baby beets, halved
2 leaves fresh mint, chiffonade

Mix all ingredients together in a bowl and season with salt and pepper. The sardines should have enough residual oil on them to dress the salad. If necessary, add a little extra virgin olive oil.

Chardonnay-Cured Sardines:

1 lb fresh sardine fillets
1 cup J. Lohr Estates Riverstone Chardonnay
1/2 cup white wine vinegar
2 bay leaves, broken
juice and peel of 1 orange

1 tsp fennel seed, whole
2 Tbsp kosher salt
1 Tbsp sugar
12 black peppercorns, whole
extra virgin olive oil to cover sardines

In a mixing bowl, whisk together all of the ingredients except the sardines and olive oil. Place the sardine fillets skin side up in a container and pour the mixture over the top. Place plastic wrap on the surface of the sardines to assure that they are covered by the liquid. Place in the refrigerator overnight. The next day remove from the liquid and pack tightly in a small container. Cover the sardines with a high quality extra virgin olive oil. The sardines are now ready to eat or store for up to 2 weeks. Serve with a glass of J. Lohr Estates Riverstone Chardonnay!



J. Lohr's Chardonnay Vineyards in Monterey County, California

SIMPLE ROASTED CHICKEN WITH MUSHROOM RISOTTO

Serves 4

4 boneless skin-on chicken breasts (approx. 8 oz each)

(airliners or single lobe breasts work best)

1/4 cup fresh lemon juice

1/4 cup J. Lohr Estates Riverstone Chardonnay

1/4 cup extra virgin olive oil

1 Tbsp kosher salt

1 Tbsp chopped garlic

1/4 cup fresh herbs—parsley, thyme, and oregano

2 Tbsp vegetable oil

1 cup dark chicken stock

4 Tbsp butter, cut into chunks



Roasted Chicken:

Marinate the chicken the night before—dissolve the salt into the lemon juice and J. Lohr Estates Chardonnay. Stir in the olive oil, garlic and herbs. Put the chicken in a large zip-lock bag with the marinade and refrigerate overnight.

To roast, preheat oven to 400°F. Remove the chicken from the marinade and drain well. Heat the vegetable oil in an ovenproof sauté pan, large enough to hold all four breasts comfortably, over high heat until very hot. Add the breasts, skin side down. Reduce the heat to medium-high and cook 2 to 3 minutes until the skin is well-caramelized and crispy. Turn the breasts over, and cook 1 more minute, then place the pan in the oven for 10 to 15 minutes to finish cooking the chicken. Remove the pan from the oven, and place the chicken on a plate to rest.

To make the sauce, place the empty sauté pan back on the stove over high heat. Add the chicken stock to the pan and reduce the stock to 1/4 cup. Reduce the heat to medium. Return the chicken to the pan with the butter and swirl gently to incorporate. If the sauce over-reduces and begins to break, add 2 tablespoons stock and swirl. Keep warm.

Mushroom Risotto:

3/4 lb wild mushrooms

(stems removed, washed and sliced)

1 Tbsp fresh thyme leaves

7 Tbsp olive oil

1 cup Arborio rice

1 cup J. Lohr Estates Riverstone Chardonnay

2 cups chicken or vegetable stock

1/2 cup diced shallots or onion

2 Tbsp butter

1/4 cup ground Romano cheese

2 Tbsp snipped chives

To roast the mushrooms, preheat oven to 400°F. Toss the mushrooms with 3 tablespoons olive oil and thyme. Season with kosher salt and fresh ground pepper. Place the mushrooms on a sheet pan and roast 10 to 12 minutes. In a large saucepan, heat the wine and stock together with the roasted mushrooms (add any liquid that the mushrooms released during the cooking as well). Sweat the diced shallots in a large sauté pan over medium heat in the remaining 4 tablespoons of olive oil, without browning. Add the rice and stir well to coat the rice with the oil. Add 1/3 of the hot mushroom liquid to the rice. Stir the rice frequently as it cooks and absorbs the liquid. When the liquid is almost completely absorbed, add another 1/3 of the liquid. Repeat until all the liquid is absorbed. Stir in the butter, Romano cheese and chives. Serve immediately with roasted chicken and pan sauce spooned around. Enjoy with a glass of J. Lohr Estates Riverstone Chardonnay!

BAKED BRIE WITH GRILLED PORTOBELLO MUSHROOM VINAIGRETTE, ST. ANDRES BRIE CHEESE, ROASTED BEETS AND FRESH CHERVIL

Serves 6



Baked Brie:

12 squares puff pastry (1 1/2 inches each)

6 cubes high-quality aged Brie (1 inch each) (St. Andrew's preferred)

1 cup egg wash

On a clean cutting board, line up six squares of puff pastry in a row. Place one cube of Brie in the middle of each square, then top with remaining pastry squares. Press firmly together along the edges, brush with egg wash and reserve for up to 1 day in the refrigerator.

Beets:

1 medium-sized beet, tough outer skin removed, sliced

1 bay leaf

2 tsp shallots, diced

1 bunch thyme, rosemary and oregano

1 tsp garlic, chopped

1/2 cup J. Lohr Estates Riverstone Chardonnay

salt and pepper

1 tsp brown sugar

1 cinnamon stick

1/4 cup olive oil

Place all ingredients in a shallow baking dish, rubbing the seasoning thoroughly on the beets. Cover with foil and bake in a 350°F preheated oven for 1 hour. Remove from oven and reserve for up to 4 days.

Vinaigrette:

2 Portobello mushrooms, cleaned, with gills removed

3 cups olive oil

1 tsp garlic, chopped

2 Tbsp balsamic vinegar

1 tsp shallot, chopped

1 Tbsp white truffle oil

1 tsp fresh herbs—oregano, thyme, rosemary, and basil, chopped

Dip mushrooms into olive oil and shake off excess oil. Season with salt and pepper, and roast in a 350°F oven for approximately 8 minutes. Remove from oven, reserve juices and dice. In a mixing bowl, combine remaining ingredients with a wire whip and then add the diced mushrooms and juices. Reserve at room temperature. Can be refrigerated for up to one week.

Garnish:

4 sprigs fresh chervil

Bake Brie in 350°F oven for 5 minutes. At last two minutes, place 18 paper-thin slices of beets in oven. While the Brie and beets are cooking, prepare 6 round plates by placing two ounces of the vinaigrette in the center of each plate. Allow the juices to spread as it will create its own artwork for presentation. Remove Brie and beets from oven and fan three slices of beets on each plate. Place 1 baked Brie in the center of each plate and garnish with fresh chervil. Relax and enjoy with a glass of J. Lohr Estates Riverstone Chardonnay!

CHARDONNAY-POACHED SHRIMP SALAD WITH AVOCADO AND PAPAYA

Serves 4-6

1 lb 70/90 count peeled raw shrimp
1 cup J. Lohr Estates Riverstone Chardonnay
1 cup filtered water
1 tsp sea salt
1 Tbsp butter
3/4 cup avocado, finely diced
3/4 cup papaya, finely diced
Juice of 1 lime

1 to 2 Tbsp mayonnaise
1 Tbsp cilantro, chopped
1 tsp jalapeño pepper (no seeds), minced



Rinse the shrimp under cool running water and drain well. In a large pot, bring the J. Lohr Estates Chardonnay and water up to a simmer, and simmer with the salt for 5 minutes. Add the shrimp to the poaching liquid and bring the liquid back to a simmer. Remove the shrimp from the heat and allow them to sit in the pot with a tight lid for 10 minutes. Strain the shrimp and return the poaching liquid to the pot. Place the shrimp in the refrigerator to cool while bringing the poaching liquid to a boil. Reduce the liquid to a total of 1/4 cup. Whisk the butter into the sauce and simmer the sauce for 3 to 5 minutes. Allow the liquid to cool while mixing the mayonnaise, jalapeño pepper, and cilantro together.

Toss the avocado and papaya with the juice of the lime. Whisk the cooled poaching liquid with the mayonnaise mixture and then toss the fruit and shrimp together with the dressing. Allow the mixture to chill for one hour in the refrigerator. This salad is delicious on crackers, or over a simple mixed green salad, but preferably served on thick cut Italian bread that has been lightly buttered and grilled, along with a chilled glass of J. Lohr Estates Riverstone Chardonnay!

JUMBO MAINE SCALLOPS AND WILD WHITE SHRIMP, SAFFRON, ROASTED RED PEPPER AND FAVA BEAN RISOTTO

Serves 4

1/3 cup extra virgin olive oil
14 oz Arborio rice
1 large onion, thinly sliced
2 cloves garlic, chopped
2 pinches saffron threads
2/3 cup J. Lohr Estates Riverstone Chardonnay
2 1/2 cups chicken or vegetable stock
12 large white shrimp, peeled and deveined

8 large Maine sea scallops
1/2 cup fava beans, blanched
3 red peppers, roasted, peeled and sliced in strips
1 Tbsp basil, thinly chopped
3 oz butter
1/2 cup Parmesan cheese, grated
salt and pepper

Heat up olive oil in a saucepan over medium-high heat. Add the onion and garlic, and cook for 2 minutes. Add the rice, salt, and pepper, and cook for another 2 minutes. Add the J. Lohr Estates Chardonnay and cook until all the wine is reduced. Add the stock and saffron, and cook until the rice is al dente. Add the red pepper strips and fava beans, and stir until hot. Remove from heat and add butter, Parmesan, and chives. The consistency should be a little soupy. Check the seasoning and adjust to taste.

Season the scallops and shrimp with salt & pepper, and sauté with olive oil in a non-stick sauté pan. Cook each side for a maximum of 2 minutes. Do not overcook or they will both be tough and chewy.

On a large dinner plate, scoop the risotto and arrange the shrimp and scallops on top. Garnish with fresh basil or other fresh herbs. Serve with a glass of J. Lohr Estates Riverstone Chardonnay and enjoy!





Jeff Meier, Winemaker
Jerry Lohr, Owner/President

Since the beginning of his 30-plus year career as a California vintner, Jerry Lohr has routinely demonstrated an uncanny ability for identifying promising new vineyard sites and planting the ideal grape variety. A true man of the land, he was among the first to realize the tremendous potential of Paso Robles and the Arroyo Seco region of Monterey.

Winemaker Jeff Meier has worked with Jerry Lohr for more than two decades. Respected for his international perspective, Jeff's frequent visits to Europe and Australia have given him a deep understanding and mastery of artisan winemaking techniques.

Together, they work to produce vineyard-driven wines with bold, concentrated flavors.

Jeff Meier Jerry Lohr

J. LOHR

VINEYARDS & WINES

JLOHR.COM

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