

J. LOHR

ESTATES



2016 J. LOHR ESTATES RIVERSTONE CHARDONNAY

ARROYO SECO MONTEREY



VINTAGE

The 2016 vintage was a cooler vintage with respect to recent years in Monterey County. This fluctuating growing season began with a moderate spring. Summer was moderate as well, with some added warmth, creating the perfect ripening conditions for our Chardonnay and preserving the fresh acidity that is a hallmark of Arroyo Seco fruit. Harvest began on September 15th and finished on October 17, which are considered normal for this region. Our Riverstone Chardonnay is now comprised of nine Chardonnay clones - 4, 5, 17, 76, 95, 96, 548, 809 and Hyde-Wente, each bringing a component to the complexity of flavors, textures and acidities that show beautifully 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 keep the vegetative 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.

WINEMAKER'S COMMENTS

The 2016 Riverstone Chardonnay exhibits youthful hues of light to medium straw. The enticing aromas are reminiscent of peaches, tangerine, yellow floral, baking spices, vanilla, and cocoa. These aromas echo on the palate and are complemented by fresh orange and apricot, balanced with 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, such as salmon in a creamy citrus tarragon sauce, chicken with mushroom sauce, or apple fennel salad with a citrus vinaigrette.

TECHNICAL NOTES

APPELLATION: Arroyo Seco AVA,
Monterey County, CA

COMPOSITION (BLEND): 100% Chardonnay

HARVEST DATES: September 15 - October 17,
2016

BRIX AT HARVEST: 23° Brix

VINIFICATION:

MALOLACTIC: Inoculated 50% in tank before
moving to barrel

MATURATION: Barrel-fermented, and aged 7 to
9 months in new to fourth-fill oak barrels which
were stirred every two weeks until pump-out.

BARREL TYPE: American, Hungarian and
French oak

BOTTLING CHEMISTRIES:

PH: 3.51

TOTAL ACIDITY: 0.70 g/100ml

ALCOHOL: 13.76% by volume

RESIDUAL SUGAR: 0.43 g/100ml

CELLARING: Crafted to be enjoyed now or within
five years of vintage.

WINE LIST DESCRIPTION

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

J. LOHR
VINEYARDS & WINES

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