

2023 J. LOHR ESTATES

RIVERSTONE

CHARDONNAY

“Exhibits enticing aromas of ripe citrus and apple, white nectarine, and baking spices. The balanced acidity and texture 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. These stones limit soil depth from one to four feet, although some roots are found at greater depths. This unique combination of sandy loam and cobblestone soil 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 2023 growing season was unusually cool. In the summer and early fall, foggy mornings and evenings with daytime highs near 80°F. provided optimum weather for ripening Chardonnay. The 2023 harvest began on October 2nd and finished November 13th. The Riverstone Chardonnay is comprised of eight Chardonnay clones in this vintage - 4, 5, 17, 76, 95, 96, 809, and Hyde-Wente - each one adding to the complexity of flavors and textures that are found in the final blend.

FOOD PAIRINGS

This versatile wine can be enjoyed as an aperitif with a triple crème or Humboldt Fog goat cheese, or to accompany entrées such as 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 or within five years of vintage.

HARVEST DATES

October 2 - November 13, 2023

BRIX AT HARVEST

24.5°

VINIFICATION

Malolactic: 62% 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: American, Hungarian, and French oak

BOTTLING CHEMISTRIES

pH: 3.55

Total Acidity: 0.61 g/100mL

Alcohol: 14.0% by volume

Residual Sugar: 0.25 g/100mL (dry)

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.

