

2018 J. LOHR ESTATES

# RIVERSTONE

## CHARDONNAY

“The 2018 Riverstone Chardonnay exhibits youthful hues of light straw. The enticing aromas are reminiscent of white peach, apricot, ripe orange, and cocoa, and complemented by the palate flavors of citrus cream and nectarine. The rich texture and balance on the palate from aging sur lie gives way to flavors of vanilla, crème brûlée, and a hint of oak on the long finish. ”

—Kristen Barnhisel, winemaker, white wines



### VINTAGE

The 2018 growing season was characterized by a cool spring in the Arroyo Seco. Cool, foggy mornings and evenings, with daytime highs in the 80s through the summer, provided optimum weather for ripening Chardonnay. The warm weather in September, along with the recurring afternoon winds, provided the slow ripening needed to maximize flavors and textures. The Chardonnay harvest began on October 4th, which was later than recent vintages. Our Riverstone Chardonnay is now comprised of nine Chardonnay clones - 4, 5, 17, 76, 95, 96, 548, 809 and Hyde-Wente, each bringing one component to the complexity of flavors, textures and acidities 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 soil keeps the vines’ 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.

### FOOD PAIRINGS

This wine can be enjoyed with a variety of dishes, including Dijon tarragon chicken, roasted halibut, or moules marinière.

### 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 4 - November 8, 2018

### BRIX AT HARVEST

24.5° Brix

### VINIFICATION

**Malolactic:** 50% malolactic fermentation in barrel

**Maturation:** Barrel fermented and aged 7 to 9 months in new to fifth-fill oak barrels. Barrels were stirred weekly until they were gently pumped out.

**Barrel type:** American, Hungarian and French oak

### BOTTLING CHEMISTRIES

**pH:** 3.52

**Total Acidity:** 0.67 g/100ml

**Alcohol:** 13.95% by volume

**Residual Sugar:** 0.39 g/100ml

### WINE LIST DESCRIPTION

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

### HOW DID RIVERSTONE GET ITS NAME?

Primarily featuring Elder loam soils, our Riverstone Chardonnay vineyards have abundant ‘Riverstones,’ also called ‘Greenfield potatoes,’ which limit soil depth from one to four feet, and provide ideal drainage for our vines.