

2020 J. LOHR ESTATES

RIVERSTONE

CHARDONNAY

“The 2020 Riverstone Chardonnay exhibits youthful hues of light straw. The enticing aromas are reminiscent of ripe orange, peach, cocoa, and baking spices. The rich texture and balance on the palate from barrel aging sur lie offers flavors of ripe pear, apricot, citrus cream, hazelnut, and a hint of oak on the long finish.”

—Kristen Barnhisel, winemaker, white wine

VINTAGE

The 2020 growing season was characterized by a cool spring in the Arroyo Seco. Cool, foggy mornings and evenings, with summer daytime highs in the 80s, provided optimum weather for ripening Chardonnay. The moderate temperatures and characteristic afternoon winds provided slow ripening, resulting in extra time on the vine needed to optimize flavors and textures. Harvest began with an early pick on September 21st, with the remainder picked from October 6th to November 5th. Our 2020 Riverstone Chardonnay features the debut of a newly planted “Mt. Eden” clone. Originating in the late 19th century in the Santa Cruz mountains, the Mt. Eden clone is known for its tight clusters and concentrated fruit expression. With this addition, the Riverstone Chardonnay is now comprised of ten Chardonnay clones - 4, 5, 17, 76, 95, 96, 548, 809, Hyde-Wente, and Mt. Eden - each one adding to the complexity of flavors and textures found 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 some roots are found at greater depths. This unique combination of sandy loam and cobblestones keeps the vines’ 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 versatile wine can be enjoyed as an aperitif with Gouda or aged goat cheese, or to accompany an entrée, such as a spring vegetable risotto, mussels in white wine sauce, bacon-wrapped scallops, or roasted pork with apples.



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

September 21 - November 5, 2020

BRIX AT HARVEST

25.5° average

VINIFICATION

Malolactic: 50% malolactic fermentation in barrel

Maturation: Barrel-fermented and stirred weekly by hand for 7 to 9 months in new to fifth-fill oak barrels, then gently pumped out

Barrel type: American, Hungarian, and French oak

BOTTLING CHEMISTRIES

pH: 3.52

Alcohol: 14.0% by volume

Total Acidity: 0.66 g/100ml

Residual Sugar: 0.33 g/100ml (dry)

WINE LIST DESCRIPTION

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

CERTIFIED SUSTAINABLE

The Certified California Sustainable Winegrowing 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.

