

2021 J. LOHR ESTATES

RIVERSTONE

CHARDONNAY

“The 2021 Riverstone display enticing aromas of ripe orange, white peach, nectarine, cocoa, and baking spices. The rich texture and balance on the palate from barrel aging sur lie offers flavors of ripe Meyer lemon, citrus cream, hazelnut, 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 on primarily Elder loam soils underlain by “riverstones” deposited over thousands of years by the Arroyo Seco River. The unique combination of sandy loam and cobblestone-laden soils keep the vines’ canopy growth and fruit in balance while the cooling winds off nearby Monterey Bay extend the growing season. The result is Chardonnay with intense varietal character complemented by bright, food-pairing acidity.

VINTAGE

The 2021 growing season was characterized by a very cool spring in the Arroyo Seco. The cool temperatures and characteristic afternoon winds encouraged slow ripening and provided extra time on the vine to optimize flavors and textures. The 2021 harvest began on September 28th and finished on November 5th. Riverstone now includes ten different Chardonnay clones - 4, 5, 17, 76, 95, 96, 548, 809, Hyde-Wente, and Mt Eden - each adding to the layered complexity of the final blend.

FOOD PAIRINGS

This versatile wine pairs with a wide variety of foods, including fresh seafood risotto, mussels in white wine sauce, roast chicken with apples, and holiday ham and turkey.



COMPOSITION BLEND

100% Chardonnay

ORIGIN

Arroyo Seco AVA, Monterey County, CA

CELLARING

Crafted to be enjoyed now
to five years from vintage.

HARVEST DATES

September 28 - November 5, 2021

BRIX AT HARVEST

25.2° Brix

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: A proprietary combination of American, Hungarian, and French oak

BOTTLING CHEMISTRIES

pH: 3.50

Alcohol: 14.0% by volume

Total Acidity: 0.66 g/100mL

Residual Sugar: 0.31 g/100mL

WINE LIST DESCRIPTION

A fresh, youthful, textured Chardonnay with flavors of pear, white peach, floral, 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.

