

J. LOHR **2016 Chardonnay, Riverstone**

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. Our Riverstone Chardonnay is now comprised of nine Chardonnay clones - 4, 5, 17, 76, 95, 96, 548, 809 and Hyde-Wente - which bring a complexity of flavors, textures and acidities.

Food Pairings

This wine can be enjoyed with a variety of dishes, such as salmon in a creamy dijon sauce, chicken with mushroom sauce, or niçoise salad with a citrus vinaigrette.

TECHNICAL NOTES

Appellation

Arroyo Seco AVA, Monterey County, CA

Composition (Blend)

100% Chardonnay

Harvest Dates

September 8 to October 12, 2015

Brix at harvest

25.0° average

VINIFICATION

MALOLACTIC: 50% in barrel

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

BARREL TYPE: American, Hungarian and French oak

BOTTLING CHEMISTRIES

PH: 3.54

TOTAL ACIDITY: 0.69 g/100ml

ALCOHOL: 13.96 % by volume

RESIDUAL SUGAR: 0.48 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.