

J. LOHR **Estates Riverstone Chardonnay**

WINEMAKER'S COMMENTS

"This expressive Riverstone Chardonnay has light golden hues with a tint of youthful green. Aromas of ripe comice pear, melon, meyer lemon and `brioche coalesce with notes of roasted hazelnut, flint, spice and toasty oak. Flavors of pom fruits, mineral and sabayon end with a lingering toasty oak finish. Barrel fermentation with sur-lie aging adds layers of creamy palate weight, depth and aromatic complexity. The Arroyo Seco's cool climate and long growing season help maintain a natural acidity that brings this wine's rich palate into balance."

-Jeff Meier, Winemaker

FOOD PAIRING

Tangerine-roasted chicken, frisée salad with lardons and poached egg, smoked salmon, vegetable frittatas, pan roasted pheasant with creamy polenta.

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

California: Arroyo Seco AVA, Monterey County

ABV

13.8%

OAK

Aged 6 to 10 months in oak barrels from new to fourth fill; American, Hungarian and French oak

ACIDITY/pH

0.66 g/100ml / 3.55 pH

RESIDUAL SUGAR

0.42 g/100ml

VEGETARIAN / VEGAN

Yes / Yes

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J. Lohr Riverstone Chardonnay
Rated 90 & Best Buy, Matt Kettmann, Wine Enthusiast,
December 1, 2018

"This wine starts with plush aromas of yellow melon, plumeria, wild lime sorbet and a hint of cream. There is ample zip to the palate, where acidity and a strong floral character keep the honeydew and white peach flavors in check."

J. Lohr Riverstone Chardonnay 2015
Rated 88, Matt Kettmann, Wine Enthusiast, May 2017

"This widely available wine is a crowd-pleasing knockout, with Gravenstein apple, browned butter, popcorn and vanilla cream scents leading the nose. The flavors are elementary Chardonnay: baked apple, seared white peach and light almond with butter touches."

J. Lohr Riverstone Chardonnay 2015
Rated 90, Rich Cook, winereviewonline.com, January 3, 2017

"This is a great bang for your buck Chardonnay that delivers solid varietal character over great acidity and spicy oak tones. With a mix of apple, citrus and tropical fruit, it's a fine cocktail style, and it's got the structure to go with a range of appetizers and chicken or fish dishes. The roll continues."