



RIVERBENCH

2007 Harvest

In the month leading up to harvest, weather was largely favorable with the exception of thunderstorms and high humidity on August 29th and September 22nd. Other than these storms, we had many warm days and expected to be busy harvesting by mid-September. The crop load in both the Chardonnay and Pinot Noir ended up being about 20 percent less than an average year, which also tends to accelerate ripening, but we did not significantly kick up harvest until late September. The lighter yields did not affect quality, and in fact we saw very clean and balanced fruit flavors at harvest. We began harvesting Pinot Noir on the first of October and completed harvest on October 9th. The condensed harvest season was challenging for our crews and equipment, but the operations were completed safely and feedback from the winery was very positive. Overall, 2007 is recognized as one of California's best recent vintages thanks to opportunity for even ripening, no rot or mildew, and pleasant weather.



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SANTA BARBARA COUNTY

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RIVERBENCH

2007 BEDROCK CHARDONNAY

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Chardonnay

Harvest

September 27, 2007

Cooperage

100% Stainless Steel

Bottled

February 1, 2008

Acidity

.69 g/100mL

pH

3.47

Alcohol

14.1%

Production

461 cases

Winemakers Notes

There are days when you'll crave a crisp, bright white wine that simply satisfies while staying true to its complexity and acidity. Our 2007 Chardonnay fits that profile perfectly; this Chablis style wine is fermented completely in stainless steel tanks to preserve flavors of pineapple, melon, and a hint of kiwi. You'll love this with light appetizers such as spicy barbecued shrimp and lemongrass chicken wings, or allow the acidity to cut through as you indulge in a rich, creamy bowl of fettucine alfredo.