



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 vintage thanks to opportunity for even ripening, no rot or mildew, and pleasant weather.



GREEN \$ BUSINESS
SANTA BARBARA COUNTY

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RIVERBENCH

2007 ESTATE CHARDONNAY

Estate Grown and Bottled
Santa Maria Valley

Composition

100% Chardonnay

Harvest

October 4, 2007

Bottled

August 1, 2008

Acidity

.70 g/100mL

pH

3.52

Alcohol

14.3%

Production

796 cases



Winemakers Notes

Finding an oaked Chardonnay? Simple. Finding one with a balance between rich fruit flavors and a delicate toasty note? Not so much. There certainly exists a fine line between luscious and overdone, so when you find a happily well adjusted wine, you won't want to let it go! Our Chardonnay is truly luxurious, showing typical Riverbench tropical fruit nuances with a lasting finish of pear and honey. This wine is the perfect partner to decadent potato latkes, roasted butternut squash or some creamy Southern she-crab soup. Either way, keep a bottle handy for dinner with friends- you're sure to get invited back.