



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.



GREEN \$ BUSINESS
SANTA BARBARA COUNTY

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RIVERBENCH

2007 RESERVE CHARDONNAY

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Chardonnay

Harvest

September 27, 2007

Bottled

August 1, 2008

Acidity

.72 g/100mL

pH

3.45

Alcohol

14.3%

Production

121 cases

Winemakers Notes

We'll be honest. Here at Riverbench, we make it our duty to convert those tasters who "just don't like Chardonnay." Seriously, out of all the Chardonnays in the world they won't find even *one* that they like!? We've found that these naysayers are seeking balance; this 2007 Reserve provides just that. Aromas of almond paste and honey jump out of the glass, then flavors of creamy honeydew and citrus notes take your palate by surprise. The complexities in the wine work to complement each other, making it a fun one to pair with food. Try creamy cheeses, buttery shellfish, or shrimp bisque...Convinced?