

## 2008 Harvest

The 2008 harvest was accelerated by early dry, hot weather. Typically, our Chardonnay is picked throughout September and October, and this vintage found us about two weeks ahead of schedule. Grapes had a nice hang time throughout the short intervals of hot weather, and in the resulting wines we find the result of this is complex and deep flavors.



GREEN \$ BUSINESS  
SANTA BARBARA COUNTY

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## RIVERBENCH

### **2008 CORK JUMPER BLANC DE BLANCS**

Estate Grown and Bottled  
Santa Maria Valley



#### Composition

100% Chardonnay

#### Cooperage

Fermented in older French oak

Méthode Champenoise Traditionelle

#### Harvest Date

September 9, 2008

#### Bottled

February 2010

#### Alcohol

12.5%

#### Production

118 cases

#### Winemakers Notes

What started out as an experiment in Santa Maria Valley sparkling wine is tasting like a tremendous success. Our Cork Jumper is completely made of our own Chardonnay grapes, and this devilish little wine might just trick you into thinking you're enjoying a French Champagne. The toasty, yeasty finish lends an austerity while a fine mousse (that's wine speak for bubbles!) will make your tongue tingle. Who knows...you may even see stars.