



# RIVERBENCH

## 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

We are a SIP™ certified business (Sustainable in Practice) [www.sipthegoodlife.com](http://www.sipthegoodlife.com)



# RIVERBENCH

## 2008 ESTATE CHARDONNAY

Estate Grown and Bottled  
Santa Maria Valley



### Composition

100% Chardonnay

### Harvest

September 29, 2008

### Cooperage

33% new oak, 17% 1 year old oak,  
23% 2 year old oak, 27% neutral

### Bottled

August 1, 2009

### Acidity

.74 g/100mL

### pH

3.34

### Alcohol

14.7%

### Production

628 cases

### Winemakers Notes

There you are, rooting around in the store for a white wine to enjoy. And, though you may be a member of the ABC crowd (Anything But Chardonnay), you're up for anything. Bottle after bottle of overoaked Chardonnay starts to become discouraging, but just before you head over to the "Other Whites" section, you stop. A Chardonnay with balance between rich fruit flavors and a delicate toasty note? It can't be! Now that you've found a wine this well adjusted, you won't want to let it go. Enjoy with a cup of lobster bisque or a white pizza smothered in melted cheese.