



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



RIVERBENCH

2008 RESERVE CHARDONNAY

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Chardonnay

Harvest

September 29, 2008

Coopers

Seguin Moreau and Boutes barrels

Cooperage

50% new oak, 25% 1 year old oak,
25% 2 year old oak

Bottled

August 1, 2009

Acidity

.72 g/100mL

pH

3.34

Alcohol

14.8%

Production

141 cases

Winemakers Notes

Here at Riverbench, we make it our duty to convert those tasters who “just don’t like Chardonnay.” We’ve found that these naysayers are seeking balance of toasty notes and acidity, and our 2008 Reserve provides just that. Nutty aromas and a hint of stone fruit 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 St. Andre cheese, which has just a little earthiness, or pair it with crab macaroni and cheese for true decadence.