



# RIVERBENCH

## 2009 Harvest

Throughout the 2009 harvest we generally had favorable weather conditions. There was a sprinkle of hot days immediately before we began picking and during the first few weeks of harvest. The heat was not uncommon and resulted in a nice even ripening of the clusters. Our Riverbench fruit showed nice early flavors and the progression of flavor in both the Chardonnay and Pinot Noir were both variable and predictable. The variability between blocks allowed us to select areas and maturity levels for each distinct wine.



GREEN \$ BUSINESS  
SANTA BARBARA COUNTY

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# RIVERBENCH

## 2009 ESTATE CHARDONNAY

Estate Grown and Bottled  
Santa Maria Valley



### Composition

100% Chardonnay

### Harvest

October 2009

### Cooperage

11 months in French Oak  
34% new, 36% 1 year old

### Bottled

August 2010

### Acidity

.683 g/100mL

### pH

3.61

### Alcohol

14%

### Production

631 cases

### Suggested Retail Price

\$26

### Winemakers Notes

**93 Points, Connoisseur's Guide to California Wine**

**90 Points, International Wine Cellar, Nov/Dec 2011**

Bottle after bottle of overoaked Chardonnay starts to become discouraging, but before you write the varietal off for good, you'll want to try ours. A Chardonnay with true balance between rich fruit flavors and a delicate toasty note? Your taste buds aren't deceiving you- our winemaker isn't called "Mr. Chardonnay" for nothing! Now that you've found a wine this well adjusted, you won't want to let it go. Enjoy with a slice of room temperature St. Andre cheese or crab cakes with hollandaise sauce.