



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

We are a SIP™ certified business (Sustainable in Practice) www.sipthegoodlife.com



RIVERBENCH

2009 RESERVE CHARDONNAY

Estate Grown and Bottled
Santa Maria Valley

Composition

100% Chardonnay

Harvest

October 2009

Coopers

Boutes, Seguin Moreau

Cooperage

44% new, 35% 1 year old, 19% 2 year old

Bottled

August 2010

Acidity

.69 g/100mL

pH

3.55

Alcohol

14.0%

Production

206 cases



Winemakers Notes

Here at Riverbench, we make it our duty to convert those tasters who “just don’t like Chardonnay” into fans! We’ve found that these naysayers are seeking balance of toasty notes and acidity, and our 2009 Reserve provides just that. Nutty aromas and a hint of peach jump surprise the nose, then flavors of honeydew and citrus wake up your palate. The complexities in the wine work to complement each other, making it a fun one to pair with food. Try it with some seared scallops or cheesy pasta.