



RIVERBENCH

2010 Harvest

The cool summer and resulting extended hang time was interrupted as the weather turned variable in September. Extreme, extended heat followed by rain and cold days and nights repeated itself for several weeks. In the vineyard we did not have an issue getting the fruit picked, but because of the weather the fruit had higher maturity characteristics than past years. The color and intensity of flavor will make this vintage different than all others thus far. We could see in the vineyard and harvest bins that the berries themselves matured to higher levels this year, and the resulting wines confirm it. Longer cold soak in stainless steel fermenters gave us more control over punchdowns. The summer was long and cool with big heat spikes, but the older vines held up perfectly through this.



GREEN  BUSINESS
SANTA BARBARA COUNTY

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RIVERBENCH

2010 BEDROCK CHARDONNAY

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Chardonnay

Harvest

September 28, 2010

Cooperage

100% stainless steel tank

Bottled

March 11, 2011

Acidity

.815 g/100mL

pH

3.17

Alcohol

13.9%

Production

399 cases

Winemakers Notes

Chardonnay is truly one of the world's most versatile varietals, and we love showing what it can do. Though Chablis in France has been doing it a while, California's just catching on to the "no oak" trend; our version is a stand-out representation of the purity of the Chardonnay grape. Crisp and bright, this wine boasts gorgeous aromas of pineapple and lychee thanks to its fermentation in 100% stainless steel tanks. A little time *sur lies* adds a complexity and balance, and the palate of lime and tangerine make this a perfect treat all on its own or paired with your favorite spicier cuisines. Try it with pork satay or grilled stuffed trout.