



# 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.





## RIVERBENCH

### 2010 CHAPEL VIEW CHARDONNAY

Estate Grown and Bottled  
Santa Maria Valley



#### Composition

100% Chardonnay, Clone 4

#### Harvest

October 9, 2010

#### Cooperage

11 months in French Oak

23% new oak , 8% 1 year old

#### Coopers

Seguin Moreau, Roberts & Sons

#### Bottled

September 17, 2011

#### Acidity

.56 g/100mL

#### pH

3.56

#### Alcohol

14.2%

#### Production

318 cases

#### Suggested Retail Price

\$34

#### Winemakers Notes

The old Sisquoc Chapel, a true landmark in Santa Maria, sits on a hill overlooking our Chapel View block, planted entirely in Clone 4 chardonnay. This clone has its own place in local history as one that gives the valley its signature tropical fruit flavors. We wanted to create a wine that was deliciously drinkable but that also has an austere side; something you could enjoy while looking over the vineyard at the chapel in the distance. This vintage will have you raising your glass.