



# 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



## RIVERBENCH

### 2010 Cork Jumper Demi Sec

Estate Grown and Bottled

Santa Maria Valley



#### Composition

100% Chardonnay

Méthode Champenoise

#### Dosage

1.2

#### Harvest

September 22, 2010

#### Bottled

February 2012

#### Alcohol

12.5%

#### Production

99 cases

### Winemakers Notes

When it comes to sparkling wines, you may not automatically think “sweet.” In fact, most are made in the dry style, but we’re here to let you in on a little secret: slightly sweet sparkling wine, called Demi-Sec, is one of the wine universe’s little secrets. You won’t find any heavy, cloying syrup here; in truth you may not even notice its subtle sweetness. This wine is all lightness and effervescence. Think freshly whipped cream, some white peach, freshly cut apple, or a fluffy vanilla angel food cake. Its bright citrus and white tea flavors are mellowed with scents of spring flowers and toasted brioche. Enjoy this austere wine with desserts like apple tart or panna cotta, or serve it with a cheese course. A soft slice of Cambozola cheese and some fresh fruit with this wine will send you into orbit.