



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

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



RIVERBENCH

2010 RESERVE CHARDONNAY

Estate Grown and Bottled

Santa Maria Valley

Composition

100% Chardonnay

Harvest

October 12, 2010

Cooperage

13 months in French Oak

29% new, 50% 2 year old, 21% 3 year old

Coopers

Seguin Moreau, Sirugue

Bottled

September 17, 2011

Acidity

.56 g/100mL

pH

3.63

Alcohol

14.2%

Production

335 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 2010 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.