



RIVERBENCH

2011 Harvest

The 2011 growing season was one of the most difficult on record with very cool temperatures throughout the summer and into the fall. We never truly got the heat spike we usually see in September, and temperatures remained mild throughout the fall and winter. Additionally, we experienced very dry conditions through the end of the year, with rainfalls much lower than usual. However, low yields at harvest truly summarized the season. Our grape tonnage was, on average, about 30 percent lower than typical years, and most of our neighbors saw similar conditions. As a result, many wineries were shorted on fruit because there was not much to sell. We began harvesting grapes for our sparkling wines on August 26 and our Pinot Noir on September 13, which in retrospect was fairly normal timing. We completed harvest on October 19; this was a greatly abbreviated harvest period for us. The light yields, especially in the Chardonnay and younger blocks of Pinot Noir, made harvesting move swiftly though the acreage. The wines themselves experienced a natural cold soak at 50 degrees and fermentation began on its own.

The wines never got above ninety degrees during fermentation, and barrel temperatures never exceeded the mid 70's.



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RIVERBENCH

2011 BEDROCK CHARDONNAY

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Chardonnay

Harvest

September 16, 2011

Cooperage

Stainless Steel, No Oak

Bottled

March 28, 2012

Acidity

.65 g/100mL

pH

3.5

Alcohol

14.2%

Production

353 cases

Suggested Retail Price

\$24

Winemakers Notes

90 Points, *Wine Enthusiast*, July 2012

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 lemon zest thanks to its fermentation in 100% stainless steel tanks. A little time *sur lies* and a surprising 100% malolactic fermentation add a complexity and balance, and the palate of honey, orange, and shortbread make this a perfect treat all on its own or paired with your favorite spicier cuisines. Try it with grilled shrimp or with a burrata cheese with a piece of prosciutto.