



# 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.



GREEN \$ BUSINESS  
SANTA BARBARA COUNTY

*We are a SIP™ certified business (Sustainable in Practice) [www.sipthegoodlife.com](http://www.sipthegoodlife.com)*



## RIVERBENCH

### 2011 Cork Jumper Blanc de Blancs

Estate Grown and Bottled

Santa Maria Valley



#### Composition

100% Chardonnay

Méthode Champenoise

#### Dosage

0.8g/100ml

#### Harvest

September 22, 2010

#### Bottled

February 12, 2012

#### Alcohol

12.5%

#### Production

171 cases

#### Suggested Retail Price

\$38

#### Winemakers Notes

We started experimenting with sparkling wine in 2008, and have been enjoying the results ever since! The Blanc de Blancs then was our first bubbly for Riverbench, and also Santa Barbara County's first certified sustainable sparkling as well. This devilish little wine might just trick you into thinking you're enjoying a French Champagne with its toasty yeasty finish. Pretty golden apple flavors meld with a hint of brioche as this classic wine evolves in the glass. Try it with a hunk of La Tur cheese, some salty caviar, or the best pairing yet: fried chicken. Because bubbles make it all just a little more fun.