



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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SANTA BARBARA COUNTY

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RIVERBENCH

2011 CHAPEL VIEW CHARDONNAY

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Chardonnay, Clone 15

Harvest

October, 2011

Cooperage

11 months in French Oak, 30% New

Coopers

Boutes, Seguin Moreau, Francois Frères

Bottled

September 18, 2012

Acidity

.59 g/100mL

pH

3.56

Alcohol

14.09%

Production

336 cases

Suggested Retail Price

Winemakers Notes

90 pts, *The Wine Advocate*, September 2013

The old Sisquoc Chapel, a true landmark in Santa Maria which inspires the name of this wine, sits on a hill overlooking our Chapel View block, planted entirely in Clone 15 Chardonnay. The clone has its own place in local history as one that gives the valley its signature tropical fruit flavors. Apple and pear dance on the palate, but it's the little burst of acidity on the finish that has people really going crazy for this wine. Pair it with something simple, like a caramelized onion quiche. Match it with something fancy, like Pork Normandy. Or pour a big glass to go with some buttered popcorn and a movie. It's just that kinda wine.