



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 Cork Jumper Demi Sec

Estate Grown and Bottled

Santa Maria Valley



Composition

100% Chardonnay

Méthode Champenoise

Dosage

1.2g/100ml

Harvest

September 9, 2011

Bottled

January 2013

pH

3.0

Alcohol

12.5

Production

272 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.