



RIVERBENCH

2012 Harvest

As harvest wrapped up for the 2012 season we had a lot to be thankful for in the vineyard. The weather cooperated this season and the resulting grapes looked and tasted great. We had average yields and the long hang time brought outstanding color and phenolics to the Pinot Noir. These same growing conditions and hang time allowed for different Chardonnay wines to be produced. We had the ability to make multiple harvests in the Chardonnay, capturing progressive flavors and resulting in distinctly different wines.



GREEN  BUSINESS
SANTA BARBARA COUNTY

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RIVERBENCH

2012 BEDROCK CHARDONNAY

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Chardonnay

Harvest

October 5, 2012

Cooperage

100% Stainless Steel

Bottled

April 4, 2013

Acidity

.68

pH

3.43

Alcohol

12%

Malolactic Fermentation

75%

Production

99

Suggested Retail Price

Winemakers Notes

Chardonnay is truly one of the world's most versatile varieties, and we love showing it in all its various forms. 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 75% 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 fried soft shell crab with spicy salad or with a piece of perfectly room temperature gooey cheese.