



RIVERBENCH



2012 BLANC DE BLANCS

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	September 11, 2012
DOSAGE	0.6 g/l
DISGORGEMENT	January 13, 2014
ACIDITY	0.813 g/100ml
PH	3.34
PRODUCTION	362 cases
PRICE	\$40

92

Editor's Choice

Wine Enthusiast
August 2015

WINEMAKERS NOTES

We started experimenting with sparkling wine in 2008, and have been enjoying the results ever since! This devilish little wine might just trick you into thinking you're enjoying a French Champagne with its buttery and yeasty brioche finish. Pretty golden apple flavors meld with a hint of citrus as this classic wine evolves in the glass. Try it with a hunk of Halloumi cheese, some salty truffle fries, or the best pairing yet: fried chicken. Because bubbles make it all just a little more fun.

2012 HARVEST

The wines themselves experienced a natural cold soak at 50 degrees and fermentation began on its own. The wines never got about ninety degrees during fermentation, and barrel temperatures never exceeded the mid 70's. Small berry size, slightly more hen and chicks than average. The weather cooperated this season and the resulting grapes looked and tasted great. We had average yields and the long hang time brought great 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 distinct wines. Vintage reds feature 3-5 rack and returns which pulls out skin tannin. Performed from 18 to 9 brix, this process makes the wine more ageable and gives it a more complex mid palate.

