



RIVERBENCH



2012 CHAPEL VIEW CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Clones: 4, 15
HARVEST	October 9, 2012
COOPERAGE	35% New French Oak
COOPERS	Boutes, Francois Freres, Remond, Seguin Moreau
ACIDITY	0.59 g/100ml
PH	3.8
ALCOHOL	14.3%
BOTTLED	July 31, 2013
PRODUCTION	288 cases
PRICE	\$34

WINEMAKERS NOTES

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 which is made up of newer vines planted in 2007. 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 simple quiche with a sprinkle of bacon. Match it with something fancy, like crown pork roast. Or pour a big glass to go with some buttered popcorn and a movie.

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.

