



RIVERBENCH



2012 DEMI SEC

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	August 24, 2012
DOSAGE	1.5 g/l
DISGORGEMENT	January 22, 2013
ACIDITY	0.93 g/100ml
PH	3.28
PRODUCTION	176 cases
PRICE	\$36

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 special treats. You won’t find any heavy, cloying syrup here; in truth you may not even notice its subtle sweet flavors. This wine is all lightness and effervescence. Think freshly whipped cream, some white peach, or a fluffy vanilla angel food cake. Its bright citrus and white tea flavors are mellowed with scents of spring flowers and toasted bread. Enjoy this austere wine with desserts like almond cake or panna cotta, or serve it with a cheese course.

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.

