



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

We are a SIP™ certified business (Sustainable in Practice) www.sipthegoodlife.com



RIVERBENCH

2012 ESTATE CHARDONNAY

Estate Grown and Bottled

Santa Maria Valley



Composition

100% Chardonnay , Clone 4

Harvest

October 8, 2012

Cooperage

10 months in French Oak, 20% new French Oak

Coopers

Seguin Moreau Chagny White toast, Boutes

Bottled

July 31, 2013

Acidity

.57 g/100mL

pH

3.75

Alcohol

13.7%

Production

386 cases

Suggested Retail Price

\$26

Winemakers Notes

92 Points Wine Enthusiast, September 2014

Are you constantly let down by Chardonnay? Does the thought of ordering it off a menu scare you, for fear you'll end up with a glass of sad, watery something that tastes like it's been left out too long? There's nothing more depressing than an overoaked Chardonnay, and it's our humble opinion that too many winemakers cover up the gorgeous nuances of this lovely fruit. Before you write off the varietal for good, give this wine a chance. Our Estate Chardonnay, which has a true balance between rich fruit flavors and an appealing toasty note, really is that good. Enjoy it with a soft and runny cheese or some creamy lobster bisque.