



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.



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SANTA BARBARA COUNTY

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RIVERBENCH

2012 RESERVE CHARDONNAY

Estate Grown and Bottled

Santa Maria Valley



Composition

100% Chardonnay, Clone 4 & 15

Harvest

October 9, 2012

Cooperage

10 months in French Oak, 50% New

Coopers

Boutes Traditional, Francois Freres

Bottled

July 31, 2013

Acidity

.58 g/100mL

pH

3.89

Alcohol

14.3%

Production

67 cases

Suggested Retail Price

\$32

Winemakers Notes

Here at Riverbench, we make it our duty to convert those tasters who “just don’t like Chardonnay” into fans! We’ve found that these naysayers are seeking balance of toasty notes and acidity, and our 2012 Reserve provides just that. Nutty aromas and a hint of grilled nectarine surprise the nose, then flavors of melon and lemon zest wake up your palate. The complexities in the wine complement each other, making it a fun one to pair with food. Try it with some she-crab soup or champagne chicken.