



RIVERBENCH



2013 CHAPEL VIEW CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Clone 15
HARVEST	September 21, 24; 2013
COOPERAGE	35% New French Oak
COOPERS	Boutes, Remond, Sirugue
ACIDITY	0.61 g/100ml
PH	3.66
ALCOHOL	13.1%
BOTTLED	July 17, 2014
PRODUCTION	329 cases
PRICE	\$34

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Wine Enthusiast
June 2015

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. This newer part of the vineyard, planted in 2007, is one of the most picturesque, so the vines are extra happy. Tropical fruit flavors of pineapple and citrus make this wine lively, and a touch of triple crème brie and fresh butter add some richness. Pair it with something simple, like a cheese tray or prosciutto wrapped shrimp. Match it with something fancy, like roasted pork or lobster. Or pour a big glass to go with some buttered popcorn and a movie. It's just that kinda wine.

2013 HARVEST

Our usual cold spell hit mid-December and stayed until January, with much frost and snowy capped mountain ranges. The vines were truly able to go dormant this year. We had more rain than 2012, but it was still a dry year. Spring hit, but our usual intermittent cool and warm days never transpired. The cold weather continued and the wind started in April and continued through May. June started off with 2 gorgeous days in the 80's. On the 3rd, our usual June gloom set in. Fog and misty mornings lend to sun burning through after 1 p.m. Mid-June gloom was then replaced by high heat (more like August weather), followed by June-gloom returning with a half inch of rain. The vines progressed steadily through the remainder of the summer. We began picking for sparkling on 8/24. The fruit for still wine all ripened in unison. Usually there is a two week gap between the Pinot and Chardonnay picks. The entire ranch was picked in 30 days, the entire still wine production in 14 days. Needless to say, we were cranking. The last time different varietals ripened simultaneously was Vintage 1997.

