



RIVERBENCH



2013 DEMI SEC

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	September 4, 6; 2013
DOSAGE	1.3 g/l
DISGORGEMENT	December, 2014
ACIDITY	0.74 g/100ml
PH	3.38
PRODUCTION	239 cases
PRICE	\$38

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.

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.

