



RIVERBENCH



2013 ESTATE CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley

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|-------------|------------------------|
| COMPOSITION | 100% Chardonnay |
| HARVEST | September 21, 24; 2013 |
| COOPERAGE | 33% New French Oak |
| COOPERS | Boutes, Seguin Moreau |
| ACIDITY | 0.61 g/100ml |
| PH | 3.55 |
| ALCOHOL | 13.5% |
| BOTTLED | July 17, 2014 |
| PRODUCTION | 624 cases |
| PRICE | \$26 |

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Vinous, Josh Raynolds
December 2014

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Wine Enthusiast
April 2015

WINEMAKERS NOTES

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 a flabby 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, show this wine some love. Our Estate Chardonnay, which has a true balance between fruit flavors and an appealing buttery note, really is that good. Enjoy it with a simple grilled shrimp dish or roasted chicken (and a nibble of crispy skin).

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.

