



RIVERBENCH



2014 BEDROCK CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Clone 4
HARVEST	August 28, 2014
COOPERAGE	100% Stainless Steel
ACIDITY	0.65 g/100ml
PH	3.45
ALCOHOL	12%
BOTTLED	January 28, 2015
PRODUCTION	471 cases
PRICE	\$24

WINEMAKERS NOTES

Chardonnay is truly one of the world's most versatile varieties, and we love showing it in all its various forms. Our version of the "no oak" trend is a stand-out representation of the purity of the Chardonnay grape. Crisp and bright, this wine boasts a bright nose of pineapple and lemon zest thanks to its fermentation in 100% stainless steel tanks. A little time sur lies and partial malolactic fermentation add a richness that balances out that tart fruit, and the palate of pear, starfruit and a hint of triple creme brie make this a perfect treat all on its own or paired with a range of foods. This vintage in particular has a gorgeous aroma of freshly cut grass thanks to cooler fermentations, and maybe a little wet river rock mixed in. Pair with a colorful sunset and grilled scallops with lemon zest for a memorable evening.

2014 HARVEST

Vintage 2014 started off on schedule historically at bud break. The atypical two weeks of 80 degree weather in March and April accelerated things in the vineyard, putting us several weeks ahead of schedule. The warm weather pattern continued each month through bloom and veraison. When all was said and done, we were 18 days ahead of historical harvest dates, the earliest in Santa Barbara County history. Quantity was down for Chardonnay, and average for Pinot Noir. Our Pinot Noir exhibited beautiful small berries which is always a winemakers delight. Harvest was fairly compact in duration and was completed without a hitch. Flavor profiles are beautiful and concentration and color in the finished wines are excellent. 2014 is looking to be as good a vintage as 2012 in Santa Maria Valley, perhaps even better. Time will tell.

