



RIVERBENCH



## 2014 BLANC DE BLANCS

*Estate Grown & Bottled – Santa Maria Valley*

COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	August 28, 2014
TIRAGE	April, 2015
ABV	12.3%
ACIDITY	0.73 g/100ml
PH	3.35
PRODUCTION	205 cases
PRICE	\$45

### WINEMAKERS NOTES

We started experimenting with sparkling wine in 2008, and have been enjoying the results ever since! This devilish little wine might just trick you into thinking you're enjoying a French Champagne with its buttery and yeasty brioche finish. Pretty golden apple flavors meld with a hint of citrus as this classic wine evolves in the glass. Try it with a hunk of Halloumi cheese, some salty truffle fries, or the best pairing yet: fried chicken. Because bubbles make it all just a little more fun.

### 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.

