



RIVERBENCH



2014 RESERVE CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Clones: 4, 15
HARVEST	August 28, September 6; 2014
COOPERAGE	50% New French Oak
COOPERS	Boutes, Francois Freres
ACIDITY	0.64 g/100ml
PH	3.4
ALCOHOL	12.6%
BOTTLED	June 23, 2015
PRODUCTION	347 cases
PRICE	\$32

WINEMAKERS NOTES

Here at Riverbench, we make it our duty to convert those tasters who “just don’t like Chardonnay” into fans of this noble grape! Here’s the thing: these naysayers are seeking balance of toastiness and acidity, and our 2014 Reserve provides just that. Aromas of roasted hazelnuts and a hint of charred peaches surprise the nose, then flavors of melting vanilla ice cream and a spritz of lemon zest wake up the palate. The complexities in the wine complement each other, making it a fun one to pair with food. Serving a fancy cheese or something with beurre blanc sauce? Look no further, friend. You’ve found the one.

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.

