



RIVERBENCH

2015 BLANC DE BLANCS

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	August 22, 2015
TIRAGE	October, 2016
DOSAGE	0.55 g/l
ABV	12.8%
ACIDITY	0.65 g/100ml
PH	3.48
PRODUCTION	374 cases
PRICE	\$46

91

Wine Enthusiast
December 2018

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.

2015 HARVEST

We began harvest on August 3rd and completed harvest September 30, 2015. The vines emerged from dormancy early this year which translated into an early harvest. The growing temperatures varied greatly throughout the year with some very warm months and rather cool ones as well. In general, the 2015 vintage was a lighter crop in comparison to many years but it made up for it in quality. The clusters were made up of small firm berries. The harvest crews worked diligently through the cool nights bringing in this year's crop. This will be a long post-harvest season, in which, we have our fingers crossed we will receive an abundance of much needed rainfall. This will help adequately supply the vines with proper hydration for emergence in the spring. At that time, we will be ready to start another exciting vintage.

