



RIVERBENCH



2015 DEMI SEC

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	August 22, 2015
DOSAGE	2.25
ABV	12.65%
ACIDITY	0.65 g/100ml
PH	3.45
PRODUCTION	196 cases
PRICE	\$42

WINEMAKERS NOTES

When it comes to sparkling wines, you may not automatically think “sweet”. In fact, most are made in the dry style, but we’re here to let you in on a little secret: slightly sweet sparkling wine, called Demi-Sec, is one of the wine universe’s special treats. You won’t find any heavy, cloying syrup here; in truth you may not even notice its subtle sweet flavors. This wine is all lightness and effervescence. Think freshly whipped cream, some white peach, or a fluffy vanilla angel food cake. Its bright citrus and white tea flavors are mellowed with scents of spring flowers and toasted bread. Enjoy this austere wine with desserts like almond cake or panna cotta, or serve it with a cheese course.

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.

