



RIVERBENCH

## 2015 ESTATE CHARDONNAY

*Estate Grown & Bottled – Santa Maria Valley*



COMPOSITION *100% Chardonnay, Clone 4*

HARVEST *September 3, 5; 2015*

COOPERAGE *30% New French Oak*

COOPERS *Seguin Moreau*

ACIDITY *0.61 g/100ml*

PH *3.63*

ALCOHOL *13.2%*

BOTTLED *June 21, 2016*

PRODUCTION *832 cases*

PRICE *\$26*

90

Antonio Galloni  
*October 2017*

### WINEMAKERS NOTES

Are you constantly let down by Chardonnay? Does the thought of ordering it off a menu scare you, for fear you'll end up with a glass of sad, watery something that tastes like it's been left out too long? There's nothing more depressing than a flabby Chardonnay, and it's our humble opinion that too many winemakers cover up the gorgeous nuances of this lovely fruit. Before you write off the varietal for good, show this wine some love. Our Estate Chardonnay, which has a true balance between fruit flavors and an appealing buttery note, really is that good. Enjoy it with gourmet mac and cheese (a hint of bacon would complement the oak nicely!) or grilled trout.

### 2015 HARVEST

We began harvest on August 3<sup>rd</sup> 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.

