



RIVERBENCH

2015 RESERVE CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION	100% Chardonnay, Clones: 4, 15
HARVEST	September 9, 17; 2015
COOPERAGE	50% New French Oak
COOPERS	Francois Freres
ACIDITY	0.55 g/100ml
PH	3.88
ALCOHOL	13.1%
BOTTLED	June 23, 2016
PRODUCTION	344 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.

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.

