



RIVERBENCH



## 2016 BEDROCK CHARDONNAY

*Estate Grown & Bottled – Santa Maria Valley*

**COMPOSITION** 100% Chardonnay

**HARVEST** October 3, 5; 2016

**COOPERAGE** 100% Stainless Steel

**ACIDITY** 0.58 g/100ml

**PH** 3.9

**ALCOHOL** 13.8%

**BOTTLED** August 28, 2017

**PRODUCTION** 467 cases

**PRICE** \$25

90

Wine Enthusiast  
December 2018

93

Antonio Galloni  
September 2018

### WINEMAKERS NOTES

Chardonnay is truly one of the world's most versatile varieties, and we love showing it in all its various forms. Our version of the "no oak" trend is a stand-out representation of the purity of the Chardonnay grape. Crisp and bright, this wine boasts a bright nose of pineapple and lemon zest thanks to its fermentation in 100% stainless steel tanks. A little time sur lies and partial malolactic fermentation add a richness that balances out that tart fruit, and the palate of pear, starfruit and a hint of cream make this a perfect treat all on its own or paired with a range of foods. This vintage in particular has a gorgeous aroma of freshly cut grass thanks to cooler fermentations, and maybe a little wet river rock mixed in. Enjoy poolside, with brunch, or near the grill with friends.

### 2016 HARVEST

The 2016 vintage was a return to our historical cool spring and moderate summer temperatures. The grapes for sparkling wine came in starting August 9<sup>th</sup>. Pinot Noir began trickling in mid-August. The majority of the ranch ripened in mid-September and the Chardonnay came in the first two weeks of October, finishing October 14<sup>th</sup>. Balanced Flavors and physiological ripeness occurred at higher Brix than we have had for the last several vintages. The cooler temperatures allowed for longer hang time. Quality and character for Vintage 2016 is beautiful. Malolactic fermentations occurred simultaneously with primary fermentations. The very cold winter has delayed the completion of both primary and secondary fermentations. Our winter bottling was delayed to allow the wines to complete fermentations. Following harvest we welcomed an abundance of much needed rain which should be favorable to the coming 2017 harvest.

