



# RIVERBENCH



## 2016 BLANC DE BLANCS

*Estate Grown & Bottled – Santa Maria Valley*

COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	August 27, September 1, 2016
TIRAGE	February 9, 2018
DISGORGEMENT	August 29, 2018; February 8, 2019
ABV	11.75%
ACIDITY	0.81 g/100ml
PH	3.23
PRODUCTION	445 cases
PRICE	\$46

### 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 Langres cheese, a smoked salmon tartine, or the best pairing yet: fried chicken. Because bubbles make it all just a little more fun.

### 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.

