



RIVERBENCH



2016 CHAPEL VIEW CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Clones: 4, 15
HARVEST	October 3, 6; 2016
COOPERAGE	50% New French Oak
COOPERS	Boutes, Damy
ACIDITY	0.57 g/100ml
PH	3.9
ALCOHOL	14.4%
BOTTLED	August 8, 2017
PRODUCTION	391 cases
PRICE	\$34

WINEMAKERS NOTES

The old Sisquoc Chapel, a true landmark in Santa Maria which inspires the name of this wine, sits on a hill overlooking our Chapel View block. This newer part of the vineyard, planted in 2007, is one of the most picturesque, so the vines are extra happy. Tropical fruit flavors of pineapple and lime make this wine lively, and a touch of fresh cream adds some richness. Pair it with something simple, like burrata artichoke salad or roast chicken. Match it with something fancy, crab claws and drawn butter. Or pour a big glass to go with some buttered popcorn and a movie. It's just that kinda wine.

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 9th. 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 14th. 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.

