



# RIVERBENCH



## 2016 DEMI SEC

*Estate Grown & Bottled – Santa Maria Valley*

COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	September 5, 2016
TIRAGE	February 9, 2018
DOSAGE	2.5
DISGORGEMENT	June 18, 2019
ABV	12.4%
ACIDITY	0.71 g/100ml
PH	3.45
PRODUCTION	140 cases
PRICE	\$42

### WINEMAKERS NOTES

When it comes to sparkling wines, you may not automatically think “sweet”. In fact, most are made in the dry style, but we’re here to let you in on a little secret: slightly sweet sparkling wine, called Demi-Sec, is one of the wine universe’s special treats. You won’t find any heavy, cloying syrup here; in truth you may not even notice its subtle sweet flavors. This wine is all lightness and effervescence. Think freshly whipped cream, some white peach, or a fluffy vanilla angel food cake. Its bright citrus and white tea flavors are mellowed with scents of spring flowers and toasted bread. Enjoy this austere wine with desserts like almond cake or panna cotta, or serve it with a cheese course.

### 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.

