



RIVERBENCH



2016 RESERVE CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Clones: 4, 15
HARVEST	October 3, 7; 2016
COOPERAGE	50% New French Oak
COOPERS	Francois Freres
ACIDITY	0.55 g/100ml
PH	3.92
ALCOHOL	14.5%
BOTTLED	August 8, 2017
PRODUCTION	396 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 2016 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.

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.

