



RIVERBENCH



2017 BLANC DE BLANCS

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	August 30, 2017
TIRAGE	September 29, 2018
DOSAGE	0.2 g/l
DISGORGEMENT	June 18, July 11, August 19; 2019
ABV	11.94%
ACIDITY	0.73 g/100ml
PH	3.38
PRODUCTION	482 cases
PRICE	\$48

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Wine Enthusiast
January 2020

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.

2017 HARVEST

The 2017 growing season proved to be a continuation of another drought year. The winter brought some needed rainfall, early bud break and spring frost coupled with the dry and warm summer ensured another early harvest. The marine layer had minimal influence, which is unusual for the Santa Maria Valley. What we didn't see early in the season was the light yields across most parts of the ranch and varieties. Pinot Noir had small berries and clusters, with no wings or shoulders to bolster cluster weights. Berry Set following Bloom was very good and we were happy with great quality going to the winery. Sparkling started the first week of August with our Pinot Meunier and we were into full swing the last week of the month through most of September. A heavy thunderstorm on September 3 was followed by more thunder, rain and hail on September 10. Exciting light show and rain amounts per hour left little sleep for vineyard and winery workers to follow.

