RIVERBENCH



2017 RESERVE BLANC DE BLANCS

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	*100% Chardonnay, Methode Champenoise*
HARVEST	*August 30, 2017*
TIRAGE	*March 28, 2019*
DISGORGEMENT	*November 24, 2020*
ABV	*11.9%*
ACIDITY	*0.75 g/100mL*
PH	*3.3*
PRODUCTION	*45 cases*
PRICE	*$125*

WINEMAKER'S NOTES

We started experimenting with sparkling wine in 2008 and have enjoyed the results ever since. So much in fact that in 2014, we set out to make a more oxidative and layered sparkling wine produced in extremely limited quantities and only in exceptional vintages. The 2017 vintage displays flavors of deep-roasted hazelnut, marzipan, and a light cloud of whipped cream. Baked apples on the finish round out a truly delectable sparkling wine with extended tirage, and deep red rose petal aromas add an element of sensuality. This, friends, is a special bottle, one that we hope will yield to sighs of satisfaction, special moments, and of course, deep appreciation for the wine itself.

2017 HARVEST

The 2017 growing season teased us with inclinations of relief from a 6+ year drought. Winter brought much needed rainfall which prompted an early bud break and healthy shoot development. While frost was a risk in the springtime, much of the growing season saw dry, warm conditions. The marine layer that typically blankets the Santa Maria Valley on summer mornings was relatively absent this year. The continued water stress on the vines, coupled with a warm summer meant that grapes would be smaller this harvest, lighter in yield, and concentrated in flavor. We picked early- the first week of August- and continued into September. Exciting lightning shows, rain, and even hail on September 3rd and 10th resulted in little sleep for our hardworking vineyard crews. Thankfully, the grapes brought into the winery were unscathed and we are looking forward to wines of great structure from this otherwise tumultuous year.

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