



RIVERBENCH



2017 DEMI SEC

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	August 16, 18, 21; 2017
TIRAGE	March 28, 2019
DOSAGE	3 g/l
DISGORGEMENT	March 20, 2020
ABV	11.92%
ACIDITY	0.73 g/100ml
PH	3.41
PRODUCTION	252 cases
PRICE	\$44

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.

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.

