



RIVERBENCH



2017 ESTATE CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay
HARVEST	September 13,14,15; 2017
COOPERAGE	20% New French Oak
COOPERS	Seguin Moreau
ACIDITY	0.62 g/100ml
PH	3.79
ALCOHOL	12.8%
BOTTLED	July 25, 2018
PRODUCTION	630 cases
PRICE	\$28

WINEMAKERS NOTES

Are you constantly let down by Chardonnay? Does the thought of ordering it off a menu scare you, for fear you'll end up with a glass of sad, watery something that tastes like it's been left out too long? There's nothing more depressing than a flabby Chardonnay, and it's our humble opinion that too many winemakers cover up the gorgeous nuances of this lovely fruit. Before you write off the varietal for good, show this wine some love. Our Estate Chardonnay, which has a true balance between fruit flavors and an appealing buttery note, really is that good. Enjoy it with gourmet mac and cheese (a hint of bacon would complement the oak nicely!) or grilled trout.

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.

