



RIVERBENCH



2018 BEDROCK CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley

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| COMPOSITION | 100% Chardonnay, Clone 4 |
| HARVEST | October 1, 2018 |
| COOPERAGE | 100% Stainless Steel |
| ACIDITY | 0.69 g/100ml |
| PH | 3.44 |
| ALCOHOL | 12.3% |
| BOTTLED | April 2, 2019 |
| PRODUCTION | 450 cases |
| PRICE | \$26 |

WINEMAKERS NOTES

Chardonnay is truly one of the world's most versatile varieties, and we love showing it in all its various forms. Our version of the "no oak" trend is a standout representation of the purity of the Chardonnay grape. Crisp and bright, this wine boasts a nose of lime and lemon zest thanks to its fermentation in 100% stainless steel tanks. A little time sur lies and partial malolactic fermentation add a richness that balances out that tart fruit, and the palate of pear, starfruit and a hint of cream make this a perfect treat all on its own or paired with a range of foods. This vintage in particular has a gorgeous aroma of freshly cut grass thanks to cooler fermentations, and maybe a little wet river rock mixed in. Enjoy poolside, with brunch, or near the grill with friends.

2018 HARVEST

The 2018 Vintage returned us to our historical average for bud break and rainfall, followed by a short but significant frost season. We saw some of the lowest temperatures in years and had nearly two weeks of sprinklers running to protect the young shoot growth and clusters. Bloom was the early season story as cool temperatures elongated the flowering and fruit set period. Overall, berry set was good and resulted in better than average yields. The variability in the cluster and berry uniformity did spread out ripening across varieties and clones. May Grey led to June Gloom and though there were many complaints from the locals, the winemaker was happy for the return of our marine layer. Cool days and even cooler nights allowed for moderate respiration during the day and minimal to no respiration at night. Translation: high acids and great ageability. This vintage will be one to lay down for years to come. Our first grapes for sparkling were harvested the latter half of August and first of September, which felt late in comparison to the past three years. We actually were very near long term normal for the start and we had a very smooth September getting a majority of the ranch harvested. The oddity this year was a very cool September and October, which greatly extended the season to get the final grapes ripe. As harvest began, yields were higher than expected, with very high quality. The combination is rare and was well received. Color, concentration and quality were at a maximum. Long hang time from early bud break and extended hang time combined for intense aromas and flavors.

