



# RIVERBENCH



## 2018 BLANC DE BLANCS

*Estate Grown & Bottled – Santa Maria Valley*

COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	October 1, 2018
TIRAGE	June 26, 2019
DISGORGEMENT	July 28, August 24; 2020
ABV	11.3%
ACIDITY	0.73 g/100ml
PH	3.42
PRODUCTION	1015 cases
PRICE	\$48

91 Wine Enthusiast  
December 2022

### 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.

### 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 winter temperatures in years and had nearly two weeks of sprinklers running to protect the young shoot growth. The cool weather elongated the flowering season and resulted in variable ripening and berry uniformity across varieties and clones. Classically, "May Grey" led to "June Gloom" and though there were many complaints from the locals, our winemaker, Clarissa Nagy, 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. 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. The oddity this year was a very cool September and October, which greatly extended the season to get the final grapes ripe. The overall result was higher-than-expected yields with fruit of exceptional quality. The combination is rare and was well received. Color, concentration and phenolic ripeness were at a maximum. The intense aromas and flavors from 2018 will make this vintage one to lay down for years to come.

