



RIVERBENCH



## 2018 CHAPEL VIEW CHARDONNAY

*Estate Grown & Bottled – Santa Maria Valley*

COMPOSITION	100% Chardonnay, Clone 4
HARVEST	October 2, 2018
COOPERAGE	67% New French Oak
COOPERS	Damy, Montgillard, Boutes
ACIDITY	0.63 g/100ml
PH	3.51
ALCOHOL	12.4%
BOTTLED	July 16, 2019
PRODUCTION	386 cases
PRICE	\$34

### WINEMAKERS NOTES

The old Sisquoc Chapel, a true landmark in Santa Maria which inspires the name of this wine, sits on a hill overlooking our Chapel View block. This newer part of the vineyard, planted in 2007, is one of the most picturesque, so the vines are extra happy. Tropical fruit flavors of pineapple and lime make this wine lively, and a touch of fresh cream adds some richness. Pair it with something simple, like burrata artichoke salad or roast chicken. Match it with something fancy, crab claws and drawn butter. Or pour a big glass to go with some buttered popcorn and a movie. It's just that kinda wine.

### 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.

