



RIVERBENCH

2018 ESTATE CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION 100% Chardonnay, Clone 4

HARVEST October 2, 2018

COOPERAGE 38% New French Oak

COOPERS Seguin Moreau

ACIDITY 0.6 g/100ml

PH 3.49

ALCOHOL 12.5%

BOTTLED July 16, 2019

PRODUCTION 338 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.

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.

