



RIVERBENCH



2019 BLANC DE BLANCS

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	100% Chardonnay, Méthode Champenoise
HARVEST	September 18, 2019
TIRAGE	September 8, 2020
DISGORGEMENT	March 2022
ABV	11.7%
ACIDITY	0.69 g/100mL
PH	3.1
PRODUCTION	592 cases
PRICE	\$52

WINEMAKER'S 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.

2019 HARVEST

The old mantra of "slow and steady" reverberated across the 2019 vintage which started with abundant winter precipitation followed by a classically cool summer. The rains we received over winter were 5" above normal, priming our vines for an auspicious budburst in mid-March. Warm spring temperatures accelerated rapid flowering and therefore consistent fruit set, the like of which we had not seen in years. Unusual May showers gave our vineyard crew a formidable challenge of thwarting powdery mildew and botrytis on the vines. We are happy to say they rose to the occasion and kept our fruit some of the cleanest in years despite the late rain and foggy summer to follow. The first grapes for our sparkling wine, the Pinot Meunier, came into the winery on the first of September, a little later than usual. The rest of our still wine grapes followed suit and by the start of October, 95% of the ranch was harvested. The Pinot Noir clones exhibited dark color and rich extraction from the lower-than-expected yields. The real star of 2019 however, was our 15 acres of old vine Chardonnay. The clusters verged on perfection with clean, balanced, concentrated fruit. The cool growing season showcased primary notes of granny smith apple and riverbank minerality that will continue to develop in bottle "slow and steady" long into the future.

