

RIVERBENCH



2019 CHAPEL VIEW CHARDONNAY *Estate Grown & Bottled, Santa Maria Valley*

| | |
|-------------|--------------------------|
| COMPOSITION | 100% Chardonnay, Clone 4 |
| HARVEST | October 3, 2019 |
| COOPERAGE | 33% New French Oak |
| COOPERS | Boutes |
| ACIDITY | T.A. 0.59 g/100mL |
| PH | 3.41 |
| ABV | 14.5% |
| BOTTLED | July 20, 2020 |
| PRODUCTION | 449 cases |
| PRICE | \$38 |

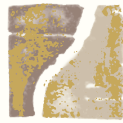
WINEMAKER'S NOTES

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 part of the vineyard 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 buttery toast adds some richness. Pair it with something simple, like burrata artichoke salad or roast chicken. Match it with something fancy, like crab claws and drawn butter. Or pour a big glass to go with some popcorn and a movie. It's just that kinda wine.

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.





RIVERBENCH



2019 MOUNT EDEN PINOT NOIR *Estate Grown & Bottled, Santa Maria Valley*

| | |
|-------------|-----------------------------------|
| COMPOSITION | 100% Pinot Noir, Mount Eden Clone |
| HARVEST | September 23, 2019 |
| COOPERAGE | 40% New French Oak |
| COOPERS | Francois Freres, Sirugue |
| ACIDITY | T.A. 0.58 g/100mL |
| PH | 3.65 |
| ABV | 14.8% |
| BOTTLED | July 23, 2020 |
| PRODUCTION | 219 cases |
| PRICE | \$65 |

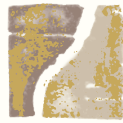
WINEMAKER'S NOTES

If any clone of Pinot Noir embraces the long histories of both Californian and Burgundian wine growing, it's the Mount Eden clone. This particular Pinot Noir clone was reportedly brought across the Atlantic Ocean from one of Louis Latour's Burgundian vineyards in the late 1800's, and is therefore one of the oldest clones in California. This combination of new and old worlds relates on a micro-level at Riverbench Vineyard as well. A newer planting from 2015, this first vintage of Mount Eden clone Pinot Noir varies a bit from the wines made from our older vines; unique flavors of blueberries and leather are more pronounced. The wine is full of elegance and finesse, with beautiful structure and succinct flavors. This wine will be glorious with a few years of bottle age, and is a lovely pairing now with crispy duck or Delmonico steak.

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.





RIVERBENCH



2019 TRIBUTARY PINOT NOIR *Estate Grown & Bottled, Santa Maria Valley*

| | |
|-------------|--------------------------------|
| COMPOSITION | 100% Pinot Noir, Martini Clone |
| HARVEST | September 23, 2019 |
| COOPERAGE | 100% New French Oak |
| COOPERS | Francois Freres |
| ACIDITY | T.A. 0.51 g/100mL |
| PH | 3.91 |
| ABV | 14.1% |
| BOTTLED | July 23, 2020 |
| PRODUCTION | 23 cases |
| PRICE | \$95 |

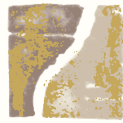
WINEMAKER'S NOTES

What does the word terroir really mean? To those of us who love Riverbench, it's about the care we put into our farming and our people, and the unique qualities that this care gives the wine. Our tributary Pinot Noir, made only in extremely limited quantities in exceptional vintages, is a tribute to our practices and the sensory experience of drinking an amazing bottle of wine. Try finding the essence of our terroir: walk out into the vineyard and hear the sounds of birds and the vines rustling in the cool Santa Maria breeze. Look at the vineyard stretching before you as far as the eye can see, and the sandy, rocky soils in which our vines flourish. Take a handful of that dirt and hold the history of our vineyard in your hands; smell in it the scent of the river, floods, minerals and maybe a hint of Santa Maria strawberry. We used the most meticulous vineyard techniques, clean, minimal winemaking and native yeasts to create our most brilliant wine to date which showcases the true essence of Riverbench: taste it, and all of a sudden it will all just make sense.

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.





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 | 600 cases |
| PRICE | \$48 |

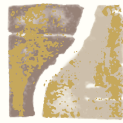
WINEMAKER'S NOTES

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.





RIVERBENCH



2019 BLANC DE NOIRS

Estate Grown & Bottled, Santa Maria Valley

| | |
|--------------|--------------------------------------|
| COMPOSITION | 100% Pinot Noir, Méthode Champenoise |
| HARVEST | September 12, 2019 |
| TIRAGE | September 8, 2020 |
| DISGORGEMENT | June 2022 |
| ABV | 12.5% |
| ACIDITY | 0.66 g/100mL |
| PH | 3.32 |
| PRODUCTION | 585 cases |
| PRICE | \$48 |

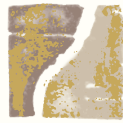
WINEMAKER'S NOTES

Sparkling wine made with Chardonnay is loaded with bright citrus and subtle apple notes. Sparkling wine made with Pinot Noir, however, is deep, complex, and suitable for the most elegant occasions. This lovely wine gives a nod to the women who made wines that sparkle what they are today: the Widow Clicquot, Lilly Bollinger, and Jeanne-Alexandrine Pommery, to name a few. These women of Champagne jumped right into making an extremely temperamental and difficult type of wine, but still ended the day on a high note with a bottle of the best bubbles. This vintage is full of deep rich tones of pear mixed with a hint of tangerine and orange zest. It's clean and refreshing with zippy acidity and triple crème brie on the finish. And like those famous ladies, this elegant and refined wine is one that is all about making a statement.

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.





RIVERBENCH



2019 EXTRA BRUT

Estate Grown & Bottled, Santa Maria Valley

| | |
|--------------|--------------------------------------|
| COMPOSITION | 100% Chardonnay, Méthode Champenoise |
| HARVEST | September 18, 2019 |
| TIRAGE | August 14, 2020 |
| DOSAGE | 3.0 g/L |
| DISGORGEMENT | October 2022 |
| ABV | 12.6% |
| ACIDITY | 0.66 g/100mL |
| PH | 3.28 |
| PRODUCTION | 490 cases |
| PRICE | \$44 |

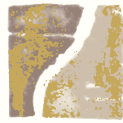
WINEMAKER'S NOTES

When it comes to sparkling wines, you may not automatically think “sweet.” In fact, most are made in the dry style, but we’re here to let you in on a little secret: slightly sweet sparkling wine, called Extra Brut, is one of the wine universe’s special treats. You won’t find any heavy, cloying syrup here; in truth you may not even notice its subtle sweet flavors. This wine is all lightness and effervescence. Think freshly whipped cream, some white peach, or a fluffy vanilla angel food cake. Its bright citrus and white tea flavors are mellowed with scents of spring flowers and toasted bread. Enjoy this austere wine with desserts like almond cake or panna cotta, or serve it with a cheese course.

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.





RIVERBENCH



2019 PINOT MEUNIER

Estate Grown & Bottled, Santa Maria Valley

| | |
|--------------|---|
| COMPOSITION | 100% Pinot Meunier, Methode Champenoise |
| HARVEST | September 2, 2019 |
| TIRAGE | November 21, 2020 |
| DISGORGEMENT | October 2022 |
| ABV | 12.5% |
| ACIDITY | 0.73 g/100mL |
| PH | 3.04 |
| PRODUCTION | 150 cases |
| PRICE | \$65 |

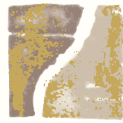
WINEMAKER'S NOTES

Every once in a while, something comes along that disrupts the routine and brings a feeling of unexpected bliss. A stranger in line at the market tells you a funny joke. A barista passes you your coffee, free of charge. A friend unexpectedly shares her bounty of organic lemons. In 2014, we at Riverbench decided to fully invest in developing our grower sparkling wine program by planting Pinot Meunier. This rare grape is famous in Champagne, France, but has yet to make itself known in California; we are, in fact, the first to grow it for sparkling wine here in Santa Barbara County. We jumped in with both feet and took a chance, and this Pinot Meunier sparkling wine is lighting up our world. The grape itself has quite a backbone, forming a sparkling wine with structure and complexity. Bright citrus and ripe blackberry plays softly in the background behind a pretty puff of pillowy yeastiness and a touch of cream. Some might get an exciting and unique note of rye on the finish. Either way, this bottling stands for something that puts a smile on your face.

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.





RIVERBENCH



2019 RESERVE BLANC DE BLANCS *Estate Grown & Bottled, Santa Maria Valley*

| | |
|--------------|--------------------------------------|
| COMPOSITION | 100% Chardonnay, Methode Champenoise |
| HARVEST | September 18, 2019 |
| TIRAGE | November 21, 2020 |
| DISGORGEMENT | March 2022 |
| ABV | 12.8% |
| ACIDITY | 0.67 g/100mL |
| PH | 3.29 |
| PRODUCTION | 50 cases |
| PRICE | \$125 |

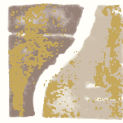
WINEMAKER'S NOTES

Too often, the day to day monotony of routine can stifle inspiration. I visited a certain famous Champagne maker on a once in a lifetime scheduled visit years ago, and unfortunately had caught a virus and lost my voice. He offered the following remedy: mix egg yolks with champagne and drink it down. "Voila, you shall be cured!" This particular Champagne maker has provided more than just health tips; he has inspired my palate. While we can never copy exactly his wines here in Santa Maria, we can certainly learn from him and put our own touch on his style. Therefore, in 2014, Clarissa and I set out to make our own version of a more oxidized and layered sparkling wine, with deep roasted hazelnut, marzipan and a light cloud of whipped cream. Baked apples on the finish round out a truly delectable sparkling wine with extended tirage, and deep red rose petal aromas add an element of sensuality. This, friends, is a special bottle, one that we hope will yield to sighs of satisfaction, special moments, and of course, inspiration. – Laura Booras, General Manager

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.





RIVERBENCH



2017 RESERVE BLANC DE BLANCS *Estate Grown & Bottled, Santa Maria Valley*

| | |
|--------------|--------------------------------------|
| COMPOSITION | 100% Chardonnay, Methode Champenoise |
| HARVEST | August 30, 2017 |
| TIRAGE | March 28, 2021 |
| DISGORGEMENT | March 2022 |
| ABV | 11.9% |
| ACIDITY | 0.75 g/100mL |
| PH | 3.31 |
| PRODUCTION | 46 cases |
| PRICE | \$125 |

WINEMAKER'S NOTES

Too often, the day to day monotony of routine can stifle inspiration. I visited a certain famous Champagne maker on a once in a lifetime scheduled visit years ago, and unfortunately had caught a virus and lost my voice. He offered the following remedy: mix egg yolks with champagne and drink it down. "Voila, you shall be cured!" This particular Champagne maker has provided more than just health tips; he has inspired my palate. While we can never copy exactly his wines here in Santa Maria, we can certainly learn from him and put our own touch on his style. Therefore, in 2014, Clarissa and I set out to make our own version of a more oxidized and layered sparkling wine, with deep roasted hazelnut, marzipan and a light cloud of whipped cream. Baked apples on the finish round out a truly delectable sparkling wine with extended tirage, and deep red rose petal aromas add an element of sensuality. This, friends, is a special bottle, one that we hope will yield to sighs of satisfaction, special moments, and of course, inspiration. – Laura Booras, General Manager

2017 HARVEST

The 2017 growing season teased us with inclinations of relief from a 6+ year drought. Winter brought much needed rainfall which prompted an early bud break and healthy shoot development. While frost was a risk in the springtime, much of the growing season saw dry, warm conditions. The marine layer that typically blankets the Santa Maria Valley on summer mornings was relatively absent this year. The continued water stress on the vines, coupled with a warm summer meant that grapes would be smaller this harvest, lighter in yield, and concentrated in flavor. We picked early- the first week of August- and continued into September. Exciting lightning shows, rain, and even hail on September 3rd and 10th resulted in little sleep for our hardworking vineyard crews. Thankfully, the grapes brought into the winery were unscathed and we are looking forward to wines of great structure from this otherwise tumultuous year.

