



RIVERBENCH



2019 RESERVE CHARDONNAY

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Clone 4
HARVEST	September 18, October 3; 2019
COOPERAGE	38% New French Oak
COOPERS	Francois Frères
ACIDITY	0.59 g/100ml
PH	3.4
ALCOHOL	14.3%
BOTTLED	July 20, 2020
PRODUCTION	464 cases
PRICE	\$36

WINEMAKERS NOTES

Here at Riverbench, we make it our duty to convert those tasters who “just don’t like Chardonnay” into fans of this noble grape! Here’s the thing: these naysayers are seeking balance of toastiness and acidity, and our Reserve provides just that. Aromas of roasted hazelnuts and a hint of charred peaches surprise the nose, then flavors of melting vanilla ice cream and a spritz of lemon zest wake up the palate. The complexities in the wine complement each other, making it a fun one to pair with food. Serving a fancy cheese or something with beurre blanc sauce? Look no further, friend. You’ve found the one.

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.

