



RIVERBENCH



2021 BEDROCK CHARDONNAY

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	100% Chardonnay, Clone 4
HARVEST	October 23, 2021
COOPERAGE	100% Stainless Steel
ACIDITY	T.A. 0.68 g/100mL
PH	3.3
ABV	12.9%
BOTTLED	December 19, 2022
PRODUCTION	182 cases
PRICE	\$28

WINEMAKER'S NOTES

Chardonnay is truly one of the world's most versatile varieties, and we love showing it in all its various forms. Our version of the "no oak" trend is a standout representation of the purity of the Chardonnay grape. Crisp and bright, this wine boasts a nose of pineapple and lemon zest thanks to its fermentation in 100% stainless steel tanks. A little time sur lies and partial malolactic fermentation add a richness that balances out that tart fruit, and the palate of pear, starfruit and a hint of cream make this a perfect treat all on its own or paired with a range of foods. This vintage in particular has a gorgeous aroma of freshly cut grass thanks to cooler fermentations, and maybe a little wet river rock mixed in. Enjoy poolside, with brunch, or near the grill with friends.

2021 HARVEST

The 2021 season started with a historically normal bud-break following only 6" of winter rain, 8" under our average. Only a few frost alarms in the Spring and no damage from frost. The cool spring weather and noticeably higher cluster counts led to an extended bloom and berry set period. Vine indicators like bloom, berry set, and veraison were tracking 2 weeks later than average, and as the fruit continued to ripen, the season extended to 4 weeks later than average years. The benefit of the temperate days and cool nights was slow and well-rounded berry uniformity and ripeness. As we began harvesting, we saw our yields were coming in 20-25% higher than expected and this was the reason for the extended time needed to ripen the fruit. In the winery, we usually kick off the vintage with our Pinot Meunier for sparkling, but this year we started with still wines — a full 6 weeks behind the historical average. Wente Chardonnay were the first of the grapes to come in on September 17th, One Palm Pinot Noir on September 30th, and Sparkling Pinot Meunier on September 23rd. Fermentations were slow and steady for Pinot Noirs with malolactic finishing in late winter due to the colder winter months. Chardonnay came in mid-October, was pressed, racked and went to barrel. Primary fermentation was cool and long, just like we prefer in a cool vintage. A few lots "went to sleep for the winter" as the French like to say. They began to wake up in spring and finished primary and secondary fermentation. Acids are bright and crisp with flavor profiles highlighting the dark fruits for Pinot Noirs and citrus fruits for Chardonnays.

