



# RIVERBENCH



## 2021 CHAPEL VIEW CHARDONNAY *Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Chardonnay, Clone 4
HARVEST	October 23, 2021
COOPERAGE	50% 1 year, 50% 2 year French Oak
COOPERS	Tonn Boutes
ACIDITY	T.A. 0.7 g/100mL
PH	3.33
ABV	14.0%
BOTTLED	December 19, 2022
PRODUCTION	428 cases
PRICE	\$40

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WINE ENTHUSIAST

February 2024

### 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, crab claws and drawn butter. Or pour a big glass to go with some popcorn and a movie. It's just that kinda wine.

### 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.

