



# RIVERBENCH



## 2022 BEDROCK CHARDONNAY

*Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Chardonnay, Clone 4
HARVEST	September 26, 2022
COOPERAGE	100% Stainless Steel
ACIDITY	T.A. 0.61 g/100mL
PH	3.57
ABV	12.2%
BOTTLED	December 7, 2023
PRODUCTION	259 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.

### 2022 HARVEST

The 2022 growing season was filled with extreme highs and extreme lows. Dozens of frost events stretched from mid-February to early May, with little to no crop loss observed. Some sluggish growth in March and early April was somewhat remedied with four days in the 90s during the second week of April. The frosty spring gave way to historically average ripening conditions with veraison beginning around July 4th. Cluster counts resulted in 30-40% lighter than estimated yields in some varieties. In addition, a record-setting heat wave struck right in the middle of harvest causing sugar accumulation to spike, resulting in 3 weeks of maturation in less than 8 days. The heat gave way to rainfall, resulting in 2" of rain right in the middle of harvest. Fruit quality held up well with the heat and rain, but Brix and acids were not in their normal proportions.

