



# RIVERBENCH



## 2022 ESTATE CHARDONNAY

*Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Chardonnay, Clone 4
HARVEST	September 2, 2022
COOPERAGE	20% New French Oak
COOPERS	Seguin Moreau
ACIDITY	T.A. 0.68 g/100mL
PH	3.43
ABV	13.1%
BOTTLED	August 31, 2023
PRODUCTION	332 cases
PRICE	\$32

92

**Antonio Galloni**  
July 2024

### WINEMAKER'S NOTES

Are you constantly let down by Chardonnay? Does the thought of ordering it off a menu scare you, for fear you'll end up with a glass of sad, watery something that tastes like it's been left out too long? There's nothing more depressing than a flabby Chardonnay, and it's our humble opinion that too many winemakers cover up the gorgeous nuances of this lovely fruit. Before you write off the varietal for good, show this wine some love. Our Estate Chardonnay, which has a true balance between fruit flavors and an appealing buttery note, really is that good. Enjoy it with gourmet mac and cheese (a hint of bacon would complement the oak nicely!) or grilled trout.

### 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 varietals. 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.

