



RIVERBENCH



2023 ESTATE CHARDONNAY

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	100% Chardonnay, Clone 4
HARVEST	October 2, 2023
COOPERAGE	20% New French Oak
COOPERS	Seguin Moreau
ACIDITY	T.A. 0.66 g/100mL
PH	3.37
ABV	12.3%
BOTTLED	August 21, 2024
PRODUCTION	400 cases
PRICE	\$32

WINEMAKER'S NOTES

Tired of lifeless, watery Chardonnay that leaves you disappointed? We get it. Too often, the beautiful complexity of this varietal gets lost—but not here. 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. Give Chardonnay another shot, you won't regret it.

2023 HARVEST

Vintage 2023 started off with above-average rainfall. Our vineyard received nearly 2.5 ft of rainfall from December to March, almost double the historical average. A large storm that passed through the area in early January, dropped 7+ inches of rainfall in a 24-hour period. Bud break was observed on February 27th, two weeks later than 2022 and one week later than 2021. The theme of "late" remained constant throughout the growing season. Bloom, set, and veraison were all 10-14 days later than the historical average. This was due in part to cooler spring and summer temperatures. The crop load was heavier than estimated in Pinot Noir and Chardonnay which also led to a longer ripening period. Our harvest period lasted from September 1st- October 18th. September weather provided steady ripening and great weather for our harvest crews. Seed and skin development outpaced Brix levels in most varieties which allowed us to harvest at slightly lower Brix than we do some years while maintaining quality.

