



RIVERBENCH



2023 RESERVE CHARDONNAY

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	100% Chardonnay, Clone 4
HARVEST	October 4, 2023
COOPERAGE	25% New French Oak
COOPERS	François Frères
ACIDITY	T.A. 0.68 g/100mL
PH	3.33
ABV	12.5%
BOTTLED	August 21, 2024
PRODUCTION	315 cases
PRICE	\$38

WINEMAKER'S NOTES

At Riverbench, we believe Chardonnay should be anything but ordinary. Our Reserve Chardonnay is a masterclass in balance, seamlessly blending luscious fruit, refined oak, and vibrant acidity for a truly unforgettable sip. Aromas of roasted hazelnuts and a hint of charred peaches surprise the nose, then flavors of melting vanilla ice cream and a spritz of lemon zest wake up the palate. The complexities in the wine complement each other, making it a fun one to pair with food. Serving a fancy cheese, creamy truffle risotto or buttery lobster? Look no further, friend. You've found the one.

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.

