



# RIVERBENCH



## 2022 WENTE CLONE CHARDONNAY *Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Chardonnay, Wente Clone
HARVEST	September 2, 2022
COOPERAGE	33% New French Oak
COOPERS	Damy
ACIDITY	T.A. 0.71 g/100mL
PH	3.77
ABV	14.6%
BOTTLED	August 31, 2023
PRODUCTION	184 cases
PRICE	\$48

### WINEMAKER'S NOTES

The newest addition to the Riverbench collection of Chardonnay's, the Wente Clone is a California specialty. With a genetic lineage that can be traced back to some of California's most revered Chardonnay plantings, the inaugural vintage offers an attention-grabbing key lime pie character, with subtle floral aromas, lime, toasted cream, and graham cracker on the palate followed by nuanced streaks of ripe apricot through the finish. The acidity is assertive yet refreshing; expertly balanced with partial aging in new French oak and partial malolactic conversion. Enjoy it with a soft cheese or creamy lobster bisque.

### 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.

