



# RIVERBENCH



## 2023 WENTE CLONE CHARDONNAY *Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Chardonnay, Wente Clone
HARVEST	September 18, 2023
COOPERAGE	30% New French Oak
COOPERS	Damy
ACIDITY	T.A. 0.64 g/100mL
PH	3.34
ABV	13.5%
BOTTLED	August 21, 2024
PRODUCTION	340 cases
PRICE	\$48

### WINEMAKER'S NOTES

The latest addition to the Riverbench collection of Chardonnay's, the Wente Clone is a true California gem—its lineage tracing back to some of the state's most revered plantings. The 2023 vintage captivates from the first sip, delivering an irresistible key lime pie character, with subtle floral aromas, lime, toasted cream, and graham cracker on the palate followed by ripe apricot through the finish. Balanced with partial aging in new French oak and partial malolactic conversion, the wine's vibrant acidity keeps it fresh and lively while offering a beautifully creamy texture. Enjoy it with a soft cheese or creamy lobster bisque.

### 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.

