



RIVERBENCH



2024 WENTE CLONE CHARDONNAY *Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Chardonnay, Wente Clone
HARVEST	September 17, 2024
COOPERAGE	30% New French Oak
COOPERS	Damy
ACIDITY	T.A. 0.63 g/100mL
PH	3.1
ABV	14.5%
BOTTLED	August 26, 2025
PRODUCTION	220 cases
PRICE	\$48

WINEMAKER'S NOTES

The Wente Clone is a true California gem—its lineage tracing back to some of the state's most revered plantings. The 2024 vintage captivates from the very first sip. It delivers an irresistible key lime pie character, layered with subtle floral aromas, lime, toasted cream, and a touch of honey on the palate, finishing with a touch of ripe apricot. Partial aging in new French oak and partial malolactic conversion provide balance, lending both vibrancy and a creamy texture. Crisp acidity keeps the wine fresh and lively, making it a perfect pairing with soft cheeses or a luxurious lobster bisque.

2024 HARVEST

The 2024 vintage was a year of historically low yields, with exceptional quality driven by a cool spring, extended ripening, and low disease pressure in the summer. Bud break began during the last week of February, but a cool spring kept vine growth on a slow pace. Multiple early May frost events occurred, but no damage was noted to the vines or developing crop. June was another mild month putting vine development further behind, but had no affect on bloom or set. During the third week of July the first signs of veraison were observed, a full 2 weeks behind historical average. The first grapes harvested for Riverbench were Wente Clone Chardonnay and Pinot Meunier on August 26th, both of which were for sparkling wine. Yields were 20-40% lighter than historical average. The viticultural explanation was that the heavy crop cluster differentiation in the buds resulted in lower yields. Because of this, harvest was compact, lasting a little over 30 days which is 30% shorter than historical average. The last grapes for Riverbench were harvested on October 3rd.

