



# RIVERBENCH

## 2007 Harvest

In the month leading up to harvest, weather was largely favorable with the exception of thunderstorms and high humidity on August 29th and September 22nd. Other than these storms, we had many warm days and expected to be busy harvesting by mid-September. The crop load in both the Chardonnay and Pinot Noir ended up being about 20 percent less than an average year, which also tends to accelerate ripening, but we did not significantly kick up harvest until late September. The lighter yields did not affect quality, and in fact we saw very clean and balanced fruit flavors at harvest. We began harvesting Pinot Noir on the first of October and completed harvest on October 9th. The condensed harvest season was challenging for our crews and equipment, but the operations were completed safely and feedback from the winery was very positive. Overall, 2007 is recognized as one of California's best recent vintages thanks to opportunity for even ripening, no rot or mildew, and pleasant weather.



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# RIVERBENCH

## 2007 ESTATE PINOT NOIR

Estate Grown and Bottled

Santa Maria Valley



### Composition

100% Pinot Noir

### Harvest

October 5, 2007

### Cooperage

30% New Oak

### Bottled

September 1, 2008

### Acidity

.75 g/100mL

### pH

3.77

### Alcohol

14.5%

### Production

1,153 cases

### Winemakers Notes

The vivid burgundy color is slightly darker than 2006, thanks to an almost textbook perfect harvest in 2007. The wine is commanding and ripe but not over extracted. Sumptuous favors of strawberries and cherries coat the tongue, but the finish still holds our signature smoke and clove; it perfectly complements grilled cornmeal crusted quail or roasted chicken- Julia style!