



# 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.



GREEN \$ BUSINESS  
SANTA BARBARA COUNTY

*We are a SIP™ certified business (Sustainable in Practice) [www.sipthegoodlife.com](http://www.sipthegoodlife.com)*



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## 2007 RESERVE PINOT NOIR

Estate Grown and Bottled  
Santa Maria Valley



### Composition

100% Pinot Noir

### Harvest

October 4, 2007

### Coopers

42% new oak

### Bottled

September 1, 2008

### Acidity

.72 g/100mL

### pH

3.79

### Alcohol

14.3%

### Production

142 cases

### Winemakers Notes

Whether it's a promotion, engagement, or just a plain old great day at work, don't you have something to celebrate? Special occasions (and the occasional Monday- just because) deserve something noteworthy in honor of their distinctiveness, and our Reserve Pinot Noir is just that. Our very best fruit from this exceptional vintage goes into this bottle, and the result is a lush and exciting wine that makes those taste buds dance. Subtle yet confident tannins will carry this wine through the next 4 to 6 years of bottle age, making it worth celebrating all on its own.