



# RIVERBENCH

## 2008 Harvest

The 2008 harvest was accelerated by early dry, hot weather. Typically, our Chardonnay is picked throughout September and October, and this vintage found us about two weeks ahead of schedule. Grapes had a nice hang time throughout the short intervals of hot weather, and in the resulting wines we find the result of this is complex and deep flavors.



GREEN  BUSINESS  
SANTA BARBARA COUNTY

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



# RIVERBENCH

## 2008 ESTATE PINOT NOIR

Estate Grown and Bottled

Santa Maria Valley

### Composition

100% Pinot Noir

### Harvest

September 19, 2008

### Coopers

Roberts & Sons, Remond

### Cooperage

30% new French oak 30% 1 year old barrels, 27% 2 year old barrels, 13% neutral

### Bottled

September 2, 2009

### Acidity

.70 g/100mL

### pH

3.64

### Alcohol

13.8%

### Case Production

800



### Winemakers Notes

2007 may have gotten the hype, but for us, 2008 stands out as a truly perfect vintage. Cooperative weather led to a long hang time, allowing our grapes to develop concentrated and complex flavors. Strawberries, raspberries, and cherries jump on the palate with just a hint of our signature spice and clove.