



# 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 MESA PINOT NOIR

Estate Grown and Bottled  
Santa Maria Valley



### Composition

100% Pinot Noir

### Harvest

October 3, 2008

### Coopers

Sirugue, Seguin Moreau, Roberts & Sons

### Cooperage

42% new oak, 10.5% 1 year old barrels,  
10.5% 2 year old barrels, 37% neutral

### Bottled

September 9, 2009

### Acidity

.68 g/100mL

### pH

3.6

### Alcohol

14.3%

### Case Production

459

### Winemakers Notes

There's a special section, deep in the vineyard, that's been affectionately termed "The Mesa" for many years now. This four acre block is one of the oldest at Riverbench, and is planted with Martini clone on its own rootstock. Year after year, the fruit from these vines makes remarkably different Pinot Noir; there is a liveliness that refreshes the palate and stirs the senses. Lush and feminine textures seduce the palate at first sip, then give way to a strong, confident finish of earthy tones and rich red fruit. Wild mushrooms and lamb burgers match so well that one glass just won't be enough.