



# 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 RESERVE PINOT NOIR

Estate Grown and Bottled  
Santa Maria Valley



### Composition

100% Pinot Noir

### Harvest

October 3, 2008

### Coopers

Sirugue & Seguin Moreau

### Cooperage

43% new oak 43% 1 year old,  
14% 2 year old

### Bottled

September 9, 2009

### Acidity

.80 g/100mL

### pH

3.6

### Alcohol

14.7%

### Case Production

275

### Winemakers Notes

Ever come home after a long day and decided to root around in the cellar for something extra special to drink that night? Maybe you need a pick-me-up, or perhaps you're celebrating; either way you just crave something noteworthy, distinctive, and *different*. Our Reserve Pinot Noir is just that. Our very best fruit 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 at least 4-6 years of bottle age. Enjoy with braciolo or a wood-grilled filet, or serve with chicken and morels if you want to take it to another level.