



# 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

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# RIVERBENCH

**2008 Pinot Noir Rosé**  
Estate Grown and Bottled  
Santa Maria Valley



## Composition

100% Pinot Noir

## Harvest

September 19, 2008

## Cooperage

100% Stainless Steel

## Bottled

February 1, 2009

## Acidity

.65 g/100mL

## pH

3.45

## Alcohol

14.6%

## Production

120 cases

## Winemakers Notes

It's warm outside, so who doesn't want to drink some pink? Meet our first ever rosé of Pinot Noir- a full bodied yet fun and flirty wine who shyly presents an amazing versatility. "Jolly rancher! Gummi bears! Watermelon!" you cry, at the first taste. The wine shows a firm acidity but a nice warmth in the mid-palate, then finishes dry with no sweetness at all. Tart, citrus flavors of blood orange, tangerine, and even a hint of guava pop in your mouth, and strawberry and raspberry linger on long after the first glass. This wine is reminiscent of the rosés of Provence, simple yet exciting wines made for fresh seafood, melty cheeses, and sunset picnics in the vineyard.