



RIVERBENCH

2009 Harvest

Throughout the 2009 harvest we generally had favorable weather conditions. There was a sprinkle of hot days immediately before we began picking and during the first few weeks of harvest. The heat was not uncommon and resulted in a nice even ripening of the clusters. Our Riverbench fruit showed nice early flavors and the progression of flavor in both the Chardonnay and Pinot Noir were both variable and predictable. The variability between blocks allowed us to select areas and maturity levels for each distinct wine.



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SANTA BARBARA COUNTY

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RIVERBENCH

2009 MESA PINOT NOIR

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Pinot Noir, Martini Clone

Harvest

October 2009

Cooperage

11 months in French Oak, 23% new,
38% 1 year old, 8% 2 year old, 31% 3 year old

Bottled

August 2010

Acidity

.661 g/100mL

pH

3.52

Alcohol

14.3%

Production

323 cases

Suggested Retail Price

\$48

Winemakers Notes

92 Points, *Wine Enthusiast*, October 2010

Chuck has always said it- there's something really special about the four-acre Mesa block at Riverbench. Whether it's the slightly sandier soils, older vines, or maybe the higher elevation, this wine shows that terroir and microclimates (even those within the same vineyard!) are real. The Mesa fruit has always had a dramatic difference to it- bright red berries on the palate, with lush textures and a rolling, lingering finish. You can taste the land in this wine, earthy and mysterious, and it'll only make you wish you had more. Pair this with lamb souvlaki or roasted chicken halves with prosciutto.