



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.



GREEN \$ BUSINESS
SANTA BARBARA COUNTY

We are a SIP™ certified business (Sustainable in Practice) www.sipthegoodlife.com



RIVERBENCH

2009 Pinot Noir Rosé

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Pinot Noir

Harvest

October 2009

Cooperage

100% Stainless Steel, Saigné method

Bottled

March 2010

Acidity

.65 g/100mL

pH

3.42

Alcohol

13.9%

Production

249 cases

Winemakers Notes

It's warm outside, so who doesn't want to drink some pink? This rosé, made in the saignée method, is fermented, cold soaked, and aged in stainless steel, creating 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 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.