

2010 Harvest

The cool summer and resulting extended hang time was interrupted as the weather turned variable in September. Extreme, extended heat followed by rain and cold days and nights repeated itself for several weeks. In the vineyard we did not have an issue getting the fruit picked, but because of the weather the fruit had higher maturity characteristics than past years. The color and intensity of flavor will make this vintage different than all others thus far. We could see in the vineyard and harvest bins that the berries themselves matured to higher levels this year, and the resulting wines confirm it. Longer cold soak in stainless steel fermenters gave us more control over punchdowns. The summer was long and cool with big heat spikes, but the older vines held up perfectly through this.





RIVERBENCH

2010 Cork Jumper Blanc de Noirs

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Pinot Noir

Méthode Champenoise

Dosage

.75

Harvest

September 3, 2010

Bottled

February 12, 2012

Alcohol

12.5%

Production

354 cases

Suggested Retail Price

\$45

Winemakers Notes

89 Pts, Connoisseur's Guide to California Wine, November 2012

Sparkling wine made with Chardonnay is tart and refreshing. Sparkling wine made with Pinot Noir, however, is deep, complex, and suitable for the most elegant occasions. Our rosé gives a nod to the women who made wines that sparkle what they are today; the "Widow" Cliquot, Lilly Bollinger, Jeanne-Alexandrine Pommery, to name a few. They were serious ladies who jumped right into making an extremely temperamental and difficult wine, but still ended the day on a high note with a bottle of the best bubbly. In its inaugural vintage, it's full of pretty berry flavors-strawberry and raspberry, with a hint of Sicilian blood orange. It's clean but not angular, with gorgeous acidity and a finish of pink grapefruit and tangerine. Just like the women of Champagne, this sophisticated wine is one that is all about making a statement.