

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 ESTATE PINOT NOIR

Estate Grown and Bottled Santa Maria Valley



Composition 100% Pinot Noir Harvest October 2, 2010 Cooperage 9 months in French oak 4% new. 96% neutral oak Coopers Seguin Moreau, Remond, Roberts & Son Bottled September 18, 2011 Acidity .616 g/100mL нα 3.66 Alcohol 14.6% Production 599 cases Suggested Retail Price \$28

Winemakers Notes

89 Points, Connoisseur's Guide to California Wine, January 2013 91 Points, The Tasting Panel, April 2013

This Pinot Noir has always been a way to really showcase Riverbench Vineyard. Each year, we carefully select the clones and lots that will make up this wine so that it's the best qualities of all different parts of the property. Since we're estate grown, we work with what Mother Nature gives us, and the 2010 harvest was made up of very small berries which were given plenty of hang time. The result is a full bodied Pinot Noir with a deep purple color, and the palate boasts juicy flavors of strawberry, raspberry, and our signature Riverbench smoke and clove. Try it with barbecued ribs or braised beef shanks.