



RIVERBENCH

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.



GREEN \$ BUSINESS
SANTA BARBARA COUNTY



RIVERBENCH

2010 MESA PINOT NOIR

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Pinot Noir, Martini Clone

Harvest

September 27- October 2, 2010

Cooperage

9 months in French Oak

7% New, 60% 1 Year Old

Coopers

Seguin Moreau, Sirugue, Roberts & Sons, Remond

Bottled

September 18, 2011

Acidity

.615 g/100mL

pH

3.62

Alcohol

14.5%

Production

466 cases

Suggested Retail Price

\$48

Winemakers Notes

90 Points, The Pinot Report, November 2012

There's a special section, deep in the vineyard, that's been affectionately termed "The Mesa" for many years now. This four acre block is one of the oldest at Riverbench, and is planted with Martini clone on its own rootstock. Year after year, the fruit from these vines makes remarkably different Pinot Noir; there is a liveliness that refreshes the palate and stirs the senses. Lush and feminine textures seduce the palate at first sip, then give way to a strong, confident finish of earthy tones and rich red fruit. Chanterelle mushrooms and lamb kebabs match so well that one glass just won't be enough.