



# RIVERBENCH

## 2011 Harvest

The 2011 growing season was one of the most difficult on record with very cool temperatures throughout the summer and into the fall. We never truly got the heat spike we usually see in September, and temperatures remained mild throughout the fall and winter. Additionally, we experienced very dry conditions through the end of the year, with rainfalls much lower than usual. However, low yields at harvest truly summarized the season. Our grape tonnage was, on average, about 30 percent lower than typical years, and most of our neighbors saw similar conditions. As a result, many wineries were shorted on fruit because there was not much to sell. We began harvesting grapes for our sparkling wines on August 26 and our Pinot Noir on September 13, which in retrospect was fairly normal timing. We completed harvest on October 19; this was a greatly abbreviated harvest period for us. The light yields, especially in the Chardonnay and younger blocks of Pinot Noir, made harvesting move swiftly though the acreage. The wines themselves experienced a natural cold soak at 50 degrees and fermentation began on its own.

The wines never got above ninety degrees during fermentation, and barrel temperatures never exceeded the mid 70's.



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## RIVERBENCH

### 2011 Cork Jumper Blanc de Noirs

Estate Grown and Bottled

Santa Maria Valley



#### Composition

100% Pinot Noir  
Méthode Champenoise

#### Harvest

August 26, 2011

#### Dosage

0.7g/100ml

#### Bottled

January 2013

#### pH

3.01

#### Alcohol

10.69

#### Production

362 cases

#### Suggested Retail Price

\$45

#### Winemakers Notes

Sparkling wine made with Chardonnay is loaded with bright citrus and fun, light flavors. Sparkling wine made with Pinot Noir, however, is deep, complex, and suitable for the most elegant occasions. Our bubbly 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. These women of Champagne 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 bubbles. This vintage is full of pretty strawberry and raspberry, with a hint of tangerine and lime zest. It's clean and refreshing with zippy acidity and a finish of triple crème brie and pink grapefruit. And like those famous ladies, this elegant and refined wine is one that is all about making a statement.