



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.



GREEN \$ BUSINESS
SANTA BARBARA COUNTY

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



RIVERBENCH

2011 ESTATE PINOT NOIR

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Pinot Noir, 100% Martini Clone

Harvest

September 16, 2011

Cooperage

9 months in French oak, 16% New

Coopers

Seguin Moreau, Remond, Roberts and Sons

Bottled

August 22, 2012

Acidity

.616 g/100mL

pH

3.71

Alcohol

13.68%

Production

758 cases

Suggested Retail Price

\$28

Winemakers Notes

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 2011 harvest was a challenge for many winemakers in our area. Temperatures remained cool throughout the fall, resulting in low yields and complex flavors. 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 burnt ends barbecue (with lots of sauce!) or grilled filets.