



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.



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



RIVERBENCH

2011 MESA PINOT NOIR

Estate Grown and Bottled

Santa Maria Valley



Composition

100% Pinot Noir, Martini Clone

Harvest

September 15, 2011

Cooperage

9 months in French Oak, 33% new French Oak

Coopers

Boutes, Seguin Moreau, Roberts and Sons

Bottled

August 22, 2012

Acidity

.46 g/100mL

pH

3.82

Alcohol

13.69%

Production

395 cases

Suggested Retail Price

\$48

Winemakers Notes

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 at the first sip then give way to a strong, confident finish of earthy tones and rich red fruit. Wild mushrooms on anything and Karen's famous meatballs match so well that one glass just won't be enough.