



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 ONE PALM PINOT NOIR

Estate Grown and Bottled

Santa Maria Valley



Composition

100% Pinot Noir, Clone 667

Harvest

September 14, 2011

Cooperage

9 months in French Oak, 67% New French Oak

Coopers

Francois Freres, Seguin Moreau, Remond, Sirugue

Bottled

August 22, 2012

Acidity

.57 g/100mL

pH

3.87

Alcohol

14%

Production

294 cases

Suggested Retail Price

\$38

Winemakers Notes

Sometimes you run across a type of clone of Pinot Noir that just blows your mind. That clone, friends, has recently been 667. Meet our One Palm Pinot Noir, the debonair one of the bunch. He's polished and gracious, with integrated oak that won't overwhelm the senses. This wine pops with a dark purple-cranberry color, customary of this clone, and coats the tongue with hints of red fruits- strawberry, raspberry, and cherry. Yet there is a dusty quality that brings in an element of earthiness, maybe dirt after the rain, adding a touch of old world sophistication. There might even be a subtle hint of apple on the finish. Yes, we're talking more Rhett Butler than Ashley Wilkes, make no mistake, with a sultry sexy, brooding and...dare we say it?...dangerous edge. One sip of this and, frankly, you won't give a damn.