

# 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.







## 2011 RESERVE PINOT NOIR

Estate Grown and Bottled

## Santa Maria Vallev

#### Composition



100% Pinot Noir, 100% Martini Clone Harvest September 14, 2011 Cooperage 9 months in French Oak, 20% New Coopers Seguin Moreau, Remond, Roberts and Sons Bottled August 22, 2012 Acidity .47 g/100mL нα 3.77 Alcohol 14% Production 281 cases Suggested Retail Price \$42

#### Winemakers Notes

Who doesn't like to celebrate the good days? Maybe you triumphed at work, or your kid becomes an honor student. Perhaps you climbed a mountain, took the plunge, or finished a project. Maybe you just managed to get through, which, let's face it, is in and of itself pretty satisfying. Whatever you're celebrating, you want the right wine, and our Reserve Pinot Noir is it. Nothing says distinctive, exciting and noteworthy like this bottling of specially selected barrels. Deep purple with a lush and elegant texture, it screams subdued opulence as notes of blackberry and truffle jump out of the glass. Pretty flavors on the palate like raspberry and plum and maybe even baked apple mingle nicely with hints of spice and tobacco, and the tannins balanced with pure acidity make it particularly age-worthy. Try it with any celebratory dinner, whether you're commemorating finishing the laundry or saving the world.