



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 RIESLING

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Riesling

Harvest

October 2, 2011

Cooperage

Stainless Steel

Bottled

March 28, 2012

Acidity

.062 g/100mL

pH

3

Alcohol

11.8%

Production

125 cases

Winemakers Notes

Riesling...our other white wine. We grow the grape and sell it to other producers, but this year we decided to play around with a little bit. We had a revelation- we really like Riesling! Ours, made off-dry, has a pretty nose of freshly unwrapped bubble gum and lychee. The wine itself is light and fruity, with hints of peach, apple, and pear. A light scent of rose petal lingers on the nose, adding a touch of flair. You may even pick up a hint of cardamom if you're feeling really adventurous. Try this with panang curry or a spicy chicken vindaloo- the hint of sweetness and bright fruity flavors of this wine will be a cosmic match.