

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.





RIVERBENCH

2011 Pinot Noir Rosé

Estate Grown and Bottled Santa Maria Valley



Composition 100% Pinot Noir Harvest September 16, 2011 Cooperage Stainless Steel Bottled March 28. 2012 Acidity .61 g/100mL рΗ 3.32 Alcohol 14.1% Production 176 cases

Winemakers Notes

Rosé, meaning pink, is inspired by those romantic flowers. And in the flower world, ours isn't the predictable buds you'll find overused in grocery store arrangements. No, our rosé is the fluffy, multi-petaled burst of color; unassumingly simple yet beautiful. The varying pink tones of Pinot Noir are always intriguing; this wine looks best in the sunlight next to a charcuterie platter and some baguette sandwiches. The subtle yet elegant bouquet (pun intended) flirts with the nose, hinting at strawberries. The wine shows a firm acidity, soaks the mid-palate in tart, citrus flavors and maybe a hint of pineapple, then finishes dry with no sweetness at all. Ah, a rosé by any other name...