

2012 Harvest

As harvest wrapped up for the 2012 season we had a lot to be thankful for in the vineyard. The weather cooperated this season and the resulting grapes looked and tasted great. We had average yields and the long hang time brought outstanding color and phenolics to the Pinot Noir. These same growing conditions and hang time allowed for different Chardonnay wines to be produced. We had the ability to make multiple harvests in the Chardonnay, capturing progressive flavors and resulting in distinctly different wines.





RIVERBENCH

2012 CLONE 115 PINOT NOIR

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Pinot Noir, Clone 115

Harvest

September 17, 2012

Cooperage

15-18 months in French Oak, 40% new

Coopers

Remond, Boutes, Francois Freres, Seguin Moreau,

Sirugue

Bottled

August 1, 2013

Acidity

.55 g/100mL

рΗ

3.83

Alcohol

14%

Production

151 cases

Suggested Retail Price

\$46

Winemakers Notes

If wine wore clothes, this one would be head to toe in Chanel. Timeless and classic, this wine embodies all that is elegant and refined. The nose is almost graceful with delicate floral notes of violet and rose hips mingled with a pop of blackberry. The palate is quiet but full of gorgeous hyacinth, a bit of bacon and dried black currant. As it spends a little time in the glass, it evolves, keeping you guessing with every sip. On the finish, subtle tea leaves, boysenberry, and maybe a little orange peel and Schezuan pepper entice the senses and keep things interesting. Whether you're entertaining at home or at the White House, this is one that will impress the guests. Try it with duck lasagna or a simple roasted eggplant flatbread.