



RIVERBENCH



2012 MESA PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir, Martini Clone
HARVEST	September 18, 2012
COOPERAGE	50% New French Oak
COOPERS	Boutes, Francois Freres, Remond, Sirugue, Seguin Moreau
ACIDITY	0.56 g/100ml
PH	3.59
ALCOHOL	13.5%
BOTTLED	August 1, 2013
PRODUCTION	235 cases
PRICE	\$48

92

Antonio Galloni
2014

91

Vinous, Josh Reynolds
December 2014

WINEMAKERS NOTES

There's a special section, deep in the vineyard, that's been affectionately termed "The Mesa" for many years now. This four acre block is one of the oldest at Riverbench, and is planted with Martini clone on its own rootstock. Year after year, the fruit from these vines makes remarkably different Pinot Noir; there is a liveliness that refreshes the palate and stirs the senses. Lush and feminine textures seduce at the first sip, then give way to a strong, confident finish of earthy tones and rich red strawberries and cranberries, with just a touch of spice. Wild mushrooms on anything and hearty braised lamb shank match so well that one glass just won't be enough.

2012 HARVEST

The wines themselves experienced a natural cold soak at 50 degrees and fermentation began on its own. The wines never got about ninety degrees during fermentation, and barrel temperatures never exceeded the mid 70's. Small berry size, slightly more hen and chicks than average. The weather cooperated this season and the resulting grapes looked and tasted great. We had average yields and the long hang time brought great 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 distinct wines. Vintage reds feature 3-5 rack and returns which pulls out skin tannin. Performed from 18 to 9 brix, this process makes the wine more ageable and gives it a more complex mid palate.

