



RIVERBENCH

## 2012 ONE PALM PINOT NOIR

*Estate Grown & Bottled – Santa Maria Valley*



COMPOSITION	100% Pinot Noir, Clone 667
HARVEST	September 8, 21; 2012
COOPERAGE	50% New French Oak
COOPERS	Boutes, Francois Freres, Remond, Seguin Moreau
ACIDITY	0.55 g/100ml
PH	3.83
ALCOHOL	13.3%
BOTTLED	August 1, 2013
PRODUCTION	264 cases
PRICE	\$38

### WINEMAKERS NOTES

Meet our One Palm Pinot Noir, the debonair one of the bunch. He's polished and gracious, with integrated oak that won't overwhelm the senses. This wine pops with a dark purple color, customary of clone 667, and coats the tongue with hints of red fruits – strawberry, raspberry, and cherry. Yet there is a dusty quality that brings in an element of earthiness, maybe dirt after the rain, adding some old world sophistication. Yes, we're talking more Rhett Butler than Ashley Wilkes, make no mistake, with a sultry sexy, brooding and... dare we say it?... dangerous edge. One sip of this and, frankly, you won't give a damn.

### 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.

