



RIVERBENCH

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.



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SANTA BARBARA COUNTY

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RIVERBENCH

2012 Rosé of Pinot Noir

Estate Grown and Bottled
Santa Maria Valley



Composition

100% Pinot Noir

Harvest

September 10, 2012

Cooperage

Neutral Oak

Bottled

April 4, 2013

Acidity

.56 g/100mL

pH

3.44

Alcohol

14.2%

Residual Sugar

.6%

Production

202 cases

Suggested Retail Price

\$20

Winemakers Notes

We love rosé. It's light, fun, flirty, and versatile. It pairs with so many different foods, cheeses, and meats and is a fun addition to any picnic or backyard party. In past years, we made the wine using a method called saignée, which tends to result in a darker colored wine. In 2012, we amped it up, mimicking one of the most famous rosés in the world: Bandol Tempier. Whole clusters of gorgeous Pinot Noir were pressed gently, which means the wine is lighter in color, but overall higher quality with complex flavors of rose petal, strawberry, and bright mandarin orange zest. We'd all loudly agree it's the best rosé we've ever made if we could only stop drinking it long enough.