



RIVERBENCH



## 2013 BLANC DE NOIRS

*Estate Grown & Bottled – Santa Maria Valley*

COMPOSITION	100% Pinot Noir, Méthode Champenoise
HARVEST	August 26, 2013
DOSAGE	0.6 g/l
DISGORGEMENT	December, 2014
ACIDITY	0.63 g/100ml
PH	3.44
PRODUCTION	321 cases
PRICE	\$46

### WINEMAKERS NOTES

Sparkling wine made with Chardonnay is loaded with bright citrus and subtle apple notes. Sparkling wine made with Pinot Noir, however, is deep, complex, and suitable for the most elegant occasions. This lovely wine gives a nod to the women who made wines that sparkle what they are today: the Widow Clicquot, Lilly Bollinger, and Jeanne-Alexandrine Pommery, to name a few. These women of Champagne jumped right into making an extremely temperamental and difficult type of wine, but still ended the day on a high note with a bottle of the best bubbles. This vintage is full of deep rich tones of pear mixed with a hint of tangerine and orange zest. It's clean and refreshing with zippy acidity and triple crème brie on the finish. And like those famous ladies, this elegant and refined wine is one that is all about making a statement.

### 2013 HARVEST

Our usual cold spell hit mid-December and stayed until January, with much frost and snowy capped mountain ranges. The vines were truly able to go dormant this year. We had more rain than 2012, but it was still a dry year. Spring hit, but our usual intermittent cool and warm days never transpired. The cold weather continued and the wind started in April and continued through May. June started off with 2 gorgeous days in the 80's. On the 3rd, our usual June gloom set in. Fog and misty mornings lend to sun burning through after 1 p.m. Mid-June gloom was then replaced by high heat (more like August weather), followed by June-gloom returning with a half inch of rain. The vines progressed steadily through the remainder of the summer. We began picking for sparkling on 8/24. The fruit for still wine all ripened in unison. Usually there is a two week gap between the Pinot and Chardonnay picks. The entire ranch was picked in 30 days, the entire still wine production in 14 days. Needless to say, we were cranking. The last time different varietals ripened simultaneously was Vintage 1997.

