



RIVERBENCH



2013 BRUT ROSÉ

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir, Méthode Champenoise
HARVEST	September 4, 2013
DOSAGE	0.45 g/l
DISGORGEMENT	January 2015
ACIDITY	0.64 g/100ml
PH	3.41
ALCOHOL	12.5%
BOTTLED	June 1, 2015
PRODUCTION	53 cases
PRICE	\$42

WINEMAKERS NOTES

In color psychology, pink is a sign of hope and compassion. It inspires warm, calming and comforting feelings, making the viewer feel that everything will be OK. Therefore, consider our Brut Rose therapy in a bottle. Lightly perfumed with aromas of lilac and a hint of rosewater, this palest blush pink wine boasts noticeably fine bubbles. In the mouth, flavors of meringue, marzipan and raspberries are made all the more intriguing by a sensual hint of savage. A few glasses might leave a little pink in your cheeks; whether it's from lust or indulgence is for you to decide.

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.

