



RIVERBENCH



2013 CLONE 115 PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir, Clone 115
HARVEST	September 17, 2013
COOPERAGE	63% New French Oak
COOPERS	Boutes, Francois Freres, Remond
ACIDITY	0.57 g/100ml
PH	3.89
ALCOHOL	14.2%
BOTTLED	July 17, 2014
PRODUCTION	384 cases
PRICE	\$46

89+

Antonio Galloni
August 2015

91

Terroirist.com
January 2016

93

Wine Enthusiast
February 2016

WINEMAKERS NOTES

If wine wore clothes, this one would be head to toe in Chanel. Timeless and classic, this wine embodies all that is elegant and refined. The nose is almost graceful with delicate floral notes of violet and rose hips mingled with a pop of blackberry. The palate is quiet but full of gorgeous hyacinth, a bit of bacon and dried black currant. As it spends a little time in the glass, it evolves, keeping you guessing with every sip. On the finish, subtle tea leaves, boysenberry, and maybe a little orange peel and Schezuan pepper entice the senses and keep things interesting. Whether you're entertaining at home or at the White House, this is one that will impress the guests. Try it with duck lasagna or a simple roasted eggplant flatbread.

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.

