



RIVERBENCH



2013 ESTATE PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir, Clones: 667, 777, Pommard
HARVEST	September 13, 14, 20; 2013
COOPERAGE	32% New French Oak
COOPERS	Boutes, Francois Freres, Remond, Seguin Moreau
ACIDITY	0.56 g/100ml
PH	3.8
ALCOHOL	13.9%
BOTTLED	July 17, 2014
PRODUCTION	611 cases
PRICE	\$30

89

Wine Enthusiast
July 2015

WINEMAKERS NOTES

This Pinot Noir has always been a way to really showcase Riverbench Vineyard. Each year, we carefully select the clones and barrel lots that will make up this bottling so that it's the best qualities of all different parts of the property. The 2013 harvest was fast and furious, with everything coming into the winery in about ten days from start to finish. But if we didn't hurry this wine along; it received plenty of time in barrel to develop amazing complexity and deliciousness. The palate boasts juicy red fruit flavors, and a hint of our signature Riverbench smoke and clove. Try it with saucy barbecue or wild mushroom anything.

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.

