



RIVERBENCH



## 2013 MESA PINOT NOIR

*Estate Grown & Bottled – Santa Maria Valley*

COMPOSITION	100% Pinot Noir
HARVEST	September 16, 2013
COOPERAGE	60% New French Oak
COOPERS	Boutes, Francois Freres, Remond
ACIDITY	0.55 g/100ml
PH	3.65
ALCOHOL	14.1%
BOTTLED	July 17, 2014
PRODUCTION	431 cases
PRICE	\$48

91

Antonio Galloni  
August 2015

90

Wine Enthusiast  
October 2015

### WINEMAKERS NOTES

There's a special section, deep in the vineyard, that's been affectionately termed "The Mesa" for many years now. This four acre block is one of the oldest at Riverbench, and is planted with Martini clone on its own rootstock. Year after year, the fruit from these vines makes remarkably different Pinot Noir; there is a liveliness that refreshes the palate and stirs the senses. Lush and feminine textures seduce at the first sip, then give way to a strong, confident finish of earthy tones and rich red strawberries and cranberries, with just a touch of spice. Grilled game meats and hearty braised short ribs match so well that one glass just won't be enough.

### 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.

