



RIVERBENCH



2013 POMMARD PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir, Clone Pommard
HARVEST	September 13, 2013
COOPERAGE	75% New French Oak
COOPERS	Boutes, Remond
ACIDITY	0.54 g/100ml
PH	3.76
ALCOHOL	13.7%
BOTTLED	July 17, 2014
PRODUCTION	384 cases
PRICE	\$48

92

Wine Enthusiast
July 2015

WINEMAKERS NOTES

He's smooth. Confident. Just a little domineering. Wins every game of poker, spies on warlords and smugglers, and remains cool and calm with the ubiquitous drink in hand. Fast cars and sophisticated gadgets may make him irresistible, but he stays polite yet aloof. The name's Pommard, Pommard Pinot Noir, and this new addition to our lineup is dense, velvety and mysterious. The nose holds the fragrance of currants and bruléed red fruits with just a tiny hint of rose petal, violet, and custom made cigarettes. These follow through on a dark and brooding palate which exhibits flavors of blueberry pie and cherry. Strong tannins give this wine its Double 0 status, so make it your mission to enjoy it as often as possible.

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.

