



RIVERBENCH

2013 TRIBUTARY PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION	100% Pinot Noir, Clone 667
HARVEST	September 10, 2013
COOPERAGE	100% New French Oak
ACIDITY	0.58 g/100ml
PH	3.85
ALCOHOL	14.4%
BOTTLED	July 17, 2014
PRODUCTION	100 cases
PRICE	\$95

WINEMAKERS NOTES

What does the word terroir really mean? To those of us who love Riverbench, it's about the care we put into our farming and our people, and the unique qualities that this care gives the wine. Our tributary Pinot Noir, made only in extremely limited quantities in exceptional vintages, is a tribute to our practices and the sensory experience of drinking an amazing bottle of wine. Try finding the essence of our terroir: walk out into the vineyard and hear the sounds of birds and the vines rustling in the cool Santa Maria breeze. Look at the vineyard stretching before you as far as the eye can see, and the sandy, rocky soils in which our vines flourish. Take a handful of that dirt and hold the history of our vineyard in your hands; smell in it the scent of the river, floods, minerals and maybe a hint of Santa Maria strawberry. We used the most meticulous vineyard techniques, clean, minimal winemaking and native yeasts to create our most brilliant wine to date which showcases the true essence of Riverbench: taste it, and all of a sudden it will all just make sense.

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.

