



RIVERBENCH



2014 CLONE 115 PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir, Clone 115
HARVEST	August 28, 2014
COOPERAGE	50% New French Oak
COOPERS	Francois Freres, TW Boswell
ACIDITY	0.58 g/100ml
PH	3.62
ALCOHOL	12.8%
BOTTLED	July 27, 2015
PRODUCTION	450 cases
PRICE	\$46

90

Wine Advocate
September 2016

WINEMAKERS NOTES

If wine wore clothes, this one would be head to toe in Chanel. Timeless and classic, this bottling embodies all that is elegant and refined. The nose is graceful with delicate floral notes of sweet 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 flavors of 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 breast or simple grilled steak.

2014 HARVEST

Vintage 2014 started off on schedule historically at bud break. The atypical two weeks of 80 degree weather in March and April accelerated things in the vineyard, putting us several weeks ahead of schedule. The warm weather pattern continued each month through bloom and veraison. When all was said and done, we were 18 days ahead of historical harvest dates, the earliest in Santa Barbara County history. Quantity was down for Chardonnay, and average for Pinot Noir. Our Pinot Noir exhibited beautiful small berries which is always a winemakers delight. Harvest was fairly compact in duration and was completed without a hitch. Flavor profiles are beautiful and concentration and color in the finished wines are excellent. 2014 is looking to be as good a vintage as 2012 in Santa Maria Valley, perhaps even better. Time will tell.

