



RIVERBENCH



2014 LATE HARVEST RIESLING

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Riesling
HARVEST	September 22, 2014
COOPERAGE	100% Stainless Steel
ACIDITY	0.73 g/100ml
PH	3.43
ALCOHOL	14.18%
RESIDUAL SUGAR	3.73 g/l
BOTTLED	March 31, 2015
PRODUCTION	83 cases
PRICE	\$35

WINEMAKERS NOTES

Life is beautifully sweet. And this little gem makes it a touch sweeter. Our first late harvest dessert wine is made with all kinds of tender loving care. During harvest, Clarissa and Laura took and smelled each individual cluster of grapes, removing bunches that were infected with sour rot. Sour rot gives undesirable flavors in a wine, while noble rot, also known as botrytis, gives a luxurious complexity if used correctly. The extra work was worth it, and this limited edition bottling has bright acidity to balance the pretty sweetness. It's a perfect accompaniment to crème brûlée or honey pound cake.

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.

