



RIVERBENCH



2014 MESA PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir, Mesa Clone
HARVEST	August 28, 2014
COOPERAGE	61% New French Oak
COOPERS	Remond, Sirugue
ACIDITY	0.6 g/100ml
PH	3.48
ALCOHOL	12.8%
BOTTLED	July 27, 2015
PRODUCTION	450 cases
PRICE	\$48

WINEMAKERS NOTES

There's a special section in Riverbench 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. Beef Bourignon would be stunning with this, but you could just as successfully pair it with a well seasoned tri-tip, some buttery garlic bread, and a lazy Saturday afternoon.

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.

