



RIVERBENCH

2014 RESERVE PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION	100% Pinot Noir, Clones: 115, Mesa
HARVEST	August 28, 2014
COOPERAGE	60% New French Oak
COOPERS	Damy, Francois Freres, Saury
ACIDITY	0.59 g/100ml
PH	3.53
ALCOHOL	12.8%
BOTTLED	July 27, 2015
PRODUCTION	350 cases
PRICE	\$44

WINEMAKERS NOTES

Two words describe this stand-out wine: Drizzle Barrel. Winemaker Clarissa Nagy put her stamp on this one by applying a special technique where she removes the skins and seeds and allows the free run (unpressed) juice to go straight into barrels. The rest goes into a tank and more juice painstakingly drizzles out, forming a concentrated liquid. Deep purple with a lush and elegant texture, it epitomizes subdued opulence with notes of blackberry and truffle. Pretty flavors on the palate like baked pear mingle nicely with hints of cloves and tobacco, and the tannins balanced with balanced acidity make it particularly age-worthy. Try it with any celebratory dinner, whether you're commemorating finishing the laundry or saving the world.

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.

