



RIVERBENCH



2014 RIESLING

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	<i>100% Riesling</i>
HARVEST	<i>August 23, 2014</i>
COOPERAGE	<i>100% Stainless Steel</i>
ACIDITY	<i>0.71 g/100ml</i>
PH	<i>3.1</i>
ALCOHOL	<i>12%</i>
BOTTLED	<i>January 28, 2015</i>
PRODUCTION	<i>102 cases</i>
PRICE	<i>\$24</i>

WINEMAKERS NOTES

Riesling is the outlier at Riverbench since the focus here is on Chardonnay and Pinot Noir. In the name of experimentation, however, we started making as small amount of this lovely bottling a few years ago, and we liked the result so much we've kept it on the lineup. Riesling is, in a word, weird. It has strange yet confident aromas of rose petals and diesel, but the palate is full of lychee, peach, and pear. Made in an off-dry style, the slight amount of sugar makes this the perfect accompaniment to spicy Asian foods or even lighter desserts like panna cotta or white chocolate mousse. Be sure to toast in the name of innovation and adventure.

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.

