



RIVERBENCH

2014 ROSÉ

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION	<i>100% Pinot Noir, Clones: 667, Martini</i>
HARVEST	<i>August 28, 2014</i>
COOPERAGE	<i>100% Neutral Oak</i>
ACIDITY	<i>0.7 g/100ml</i>
PH	<i>3.34</i>
ALCOHOL	<i>14%</i>
BOTTLED	<i>January 28, 2015</i>
PRODUCTION	<i>369 cases</i>
PRICE	<i>\$25</i>

WINEMAKERS NOTES

We love rosé. It's pink, it's fun and it's flirtatious. And when in doubt, choose the pink because it goes with everything from goat cheese salad to anything you have that makes you ask "What the heck to I pair with this?" Whole clusters of dark and deliciously ripened Pinot Noir were pressed gently, which means the wine is lighter in color, but not at all lacking in quality. Diverse and complex flavors of rose petal, strawberry, and hawthorn flower make it a little more serious, but if we're being perfectly honest, we taste a hint of jolly rancher and white gummy bear on the finish (no pretension here.) Either way, we'd all loudly agree it's the best rosé we've ever made if we could only stop drinking it long enough.

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.

