



RIVERBENCH

2015 BLANC DE NOIRS

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION	100% Pinot Noir, Méthode Champenoise
HARVEST	August 14, 2015
TIRAGE	October, 2016
DOSAGE	0.5 g/l
ABV	12.4%
ACIDITY	0.61 g/100ml
PH	3.39
PRODUCTION	432 cases
PRICE	\$48

WINEMAKERS NOTES

Sparkling wine made with Chardonnay is loaded with bright citrus and subtle apple notes. Sparkling wine made with Pinot Noir, however, is deep, complex, and suitable for the most elegant occasions. This lovely wine gives a nod to the women who made wines that sparkle what they are today: the Widow Clicquot, Lilly Bollinger, and Jeanne-Alexandrine Pommery, to name a few. These women of Champagne jumped right into making an extremely temperamental and difficult type of wine, but still ended the day on a high note with a bottle of the best bubbles. This vintage is full of deep rich tones of pear mixed with a hint of tangerine and orange zest. It's clean and refreshing with zippy acidity and triple crème brie on the finish. And like those famous ladies, this elegant and refined wine is one that is all about making a statement.

2015 HARVEST

We began harvest on August 3rd and completed harvest September 30, 2015. The vines emerged from dormancy early this year which translated into an early harvest. The growing temperatures varied greatly throughout the year with some very warm months and rather cool ones as well. In general, the 2015 vintage was a lighter crop in comparison to many years but it made up for it in quality. The clusters were made up of small firm berries. The harvest crews worked diligently through the cool nights bringing in this year's crop. This will be a long post-harvest season, in which, we have our fingers crossed we will receive an abundance of much needed rainfall. This will help adequately supply the vines with proper hydration for emergence in the spring. At that time, we will be ready to start another exciting vintage.

