



RIVERBENCH



## 2015 ESTATE PINOT NOIR

*Estate Grown & Bottled – Santa Maria Valley*

COMPOSITION	100% Pinot Noir <i>Clones: 115, 667, 777, Martini, Pommard</i>
HARVEST	<i>September 17, 2015</i>
COOPERAGE	<i>32% New French Oak</i>
COOPERS	<i>Seguin Moreau</i>
ACIDITY	<i>0.61 g/100ml</i>
PH	<i>3.72</i>
ALCOHOL	<i>13.33%</i>
BOTTLED	<i>July 19, 20; 2016</i>
PRODUCTION	<i>547 cases</i>
PRICE	<i>\$30</i>

### WINEMAKERS NOTES

This Pinot Noir is our flagship; a way to really showcase Riverbench Vineyard. Each year, we carefully select the clones and barrel lots that will make up this bottling so that it combines the best qualities of all different parts of the property. After nine months in barrel to develop amazing complexity and deliciousness, the wine is fresh and bright, and very typical for the Santa Maria Valley. The palate boasts juicy red fruit flavors that meld nicely with a hint of our signature Riverbench smoke and clove. Try it with duck breast with pear relish or anything that involves mushrooms.

### 2015 HARVEST

We began harvest on August 3<sup>rd</sup> 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.

