



RIVERBENCH



## 2015 LATE HARVEST RIESLING

*Estate Grown & Bottled – Santa Maria Valley*

COMPOSITION	100% Riesling
HARVEST	September 18, 2015
COOPERAGE	100% Stainless Steel
ACIDITY	0.77 g/100ml
PH	3.33
ALCOHOL	11.2%
RESIDUAL SUGAR	3.73 g/l
BOTTLED	January 28, 2016
PRODUCTION	94 cases
PRICE	\$35

### WINEMAKERS NOTES

Life is beautifully sweet. And this little gem makes it a touch sweeter. Our late harvest dessert wine is made with all kinds of tender loving care. During harvest, Clarissa and Laura smelled each individual cluster of grapes, removing bunches that were infected with sour rot. Sour rot gives undesirable flavors in a wine, while noble rot, also known as botrytis, gives a luxurious complexity if used correctly. The extra work was worth it, and this limited edition bottling has bright acidity to balance the pretty sweetness. It's a perfect accompaniment to crème brûlée or honey pound cake.

### 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.

