



RIVERBENCH

2015 MESA PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION	100% Pinot Noir, Martini Clone
HARVEST	August 28, 2015
COOPERAGE	79% New French Oak
COOPERS	Remond, Sirugue
ACIDITY	0.58 g/100ml
PH	3.59
ALCOHOL	14.2%
BOTTLED	July 20, 2016
PRODUCTION	448 cases
PRICE	\$48

91

Antonio Galloni
October 2017

WINEMAKERS NOTES

There's a special section in Riverbench vineyard that's been affectionately termed "The Mesa" for many years now. This four acre block is one of the oldest at Riverbench, and is planted with Martini clone on its own rootstock. Year after year, the fruit from these vines makes remarkably different Pinot Noir; there is a liveliness that refreshes the palate and stirs the senses. Lush and feminine textures seduce at the first sip, then give way to a strong, confident finish of earthy tones and rich red strawberries and cranberries, with just a touch of spice. Beef Bourguignon would be stunning with this, but you could just as successfully pair it with a well seasoned tri-tip, some buttery garlic bread, and a lazy Saturday afternoon.

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.

