



RIVERBENCH

## 2015 RESERVE PINOT NOIR

*Estate Grown & Bottled – Santa Maria Valley*



COMPOSITION	100% Pinot Noir
HARVEST	August 2015
COOPERAGE	57% New French Oak
COOPERS	Saury, Damy
ACIDITY	0.58 g/100ml
PH	3.64
ALCOHOL	14.4%
BOTTLED	July 20, 2016
PRODUCTION	406 cases
PRICE	\$44

### WINEMAKERS NOTES

Two words describe this stand-out wine: Drizzle Barrel. Winemaker Clarissa Nagy put her stamp on this one by applying a special technique where she removes the skins and seeds and allows the free run (unpressed) juice to go straight into barrels. The rest goes into a tank and more juice painstakingly drizzles out, forming a concentrated liquid. Deep purple with a lush and elegant texture, it epitomizes subdued opulence with notes of blackberry and truffle. Pretty flavors on the palate like baked pear mingle nicely with hints of cloves and tobacco, and the tannins balanced with balanced acidity make it particularly age-worthy. Try it with any celebratory dinner, whether you're commemorating finishing the laundry or saving the world.

### 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.

