



RIVERBENCH



2016 BRUT ROSÉ

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir, Méthode Champenoise
HARVEST	August 24, 2016
DOSAGE	0.55
DISGORGEMENT	March 23, 2018
ACIDITY	0.66 g/100ml
PH	3.34
ALCOHOL	12.75%
BOTTLED	January 22, 2018
PRODUCTION	432 cases
PRICE	\$48

WINEMAKERS NOTES

In color psychology, pink is a sign of hope and compassion. It inspires warm, calming and comforting feelings, making the viewer feel that all is well in the world. Therefore, consider our Brut Rosé therapy in a bottle. Lightly perfumed with aromas of orange blossom and a hint of rosewater, this pale blush pink wine boasts noticeably fine bubbles. In the mouth, flavors of meringue, marzipan and raspberries are made all the more intriguing by a soft sensuality. A few glasses might leave a little pink in your cheeks; whether it's from lust or indulgence is for you to decide.

2016 HARVEST

The 2016 vintage was a return to our historical cool spring and moderate summer temperatures. The grapes for sparkling wine came in starting August 9th. Pinot Noir began trickling in mid-August. The majority of the ranch ripened in mid-September and the Chardonnay came in the first two weeks of October, finishing October 14th. Balanced Flavors and physiological ripeness occurred at higher Brix than we have had for the last several vintages. The cooler temperatures allowed for longer hang time. Quality and character for Vintage 2016 is beautiful. Malolactic fermentations occurred simultaneously with primary fermentations. The very cold winter has delayed the completion of both primary and secondary fermentations. Our winter bottling was delayed to allow the wines to complete fermentations. Following harvest we welcomed an abundance of much needed rain which should be favorable to the coming 2017 harvest.

