



RIVERBENCH

2016 CLONE 115 PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION 100% Pinot Noir, Clone 115

HARVEST September 22, 2016

COOPERAGE 50% New French Oak

COOPERS Profile 80, TW Boswell

ACIDITY 0.54 g/100ml

PH 3.9

ALCOHOL 14%

BOTTLED August 9, 2017

PRODUCTION 330 cases

PRICE \$46

WINEMAKERS NOTES

If wine wore clothes, this one would be head to toe in Chanel. Timeless and classic, this bottling embodies all that is elegant and refined. The nose is graceful with delicate floral notes of sweet violet and rose hips mingled with a pop of blackberry. The palate is quiet but full of gorgeous hyacinth, a bit of bacon and dried black currant. As it spends a little time in the glass, it evolves, keeping you guessing with every sip. On the finish, subtle flavors of tea leaves, boysenberry, and maybe a little orange peel and Schezuan pepper entice the senses and keep things interesting. Whether you're entertaining at home or at the White House, this is one that will impress the guests. Try it with duck breast or simple grilled steak.

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.

