



RIVERBENCH



2016 ESTATE PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	<i>100% Pinot Noir Clones: 115, 667, 777, Martini, Pommard</i>
HARVEST	<i>September 24, 27, 29; 2016</i>
COOPERAGE	<i>40% New French Oak</i>
COOPERS	<i>Seguin Moreau</i>
ACIDITY	<i>0.54 g/100ml</i>
PH	<i>3.9</i>
ALCOHOL	<i>14.2%</i>
BOTTLED	<i>August 11, 2017</i>
PRODUCTION	<i>686 cases</i>
PRICE	<i>\$30</i>

WINEMAKERS NOTES

This Pinot Noir is our flagship; a way to really showcase Riverbench Vineyard. Each year, we carefully select the clones and barrel lots that will make up this bottling so that it combines the best qualities of all different parts of the property. After nine months in barrel to develop amazing complexity and deliciousness, the wine is fresh and bright, and very typical for the Santa Maria Valley. The palate boasts juicy red fruit flavors that meld nicely with a hint of our signature Riverbench smoke and clove. Try it with duck breast with pear relish or anything that involves mushrooms.

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.

