



RIVERBENCH



2016 ONE PALM PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir, Clone 667
HARVEST	August 25, 26; 2016
COOPERAGE	50% New French Oak
COOPERS	Boutes
ACIDITY	0.55 g/100ml
PH	3.82
ALCOHOL	13.8%
BOTTLED	August 9, 2017
PRODUCTION	339 cases
PRICE	\$44

WINEMAKERS NOTES

Meet our One Palm Pinot Noir, the debonair one of the bunch. He's polished and gracious, with integrated oak that won't overwhelm the senses. This wine pops with a dark purple color, customary of clone 667, and coats the tongue with hints of red fruits – strawberry, raspberry, and cherry. Yet there is a dusty quality that brings in an element of earthiness, maybe dirt after the rain, adding some old world sophistication. Yes, we're talking more Rhett Butler than Ashley Wilkes, make no mistake, with a sultry sexy, brooding and... dare we say it?... dangerous edge. One sip of this and, frankly, you won't give a damn.

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.

