RIVERBENCH

2016 POMMARD PINOT NOIR
Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	*100% Pinot Noir, Pommard Clone*
HARVEST	*September 22, 23, 24; 2016*
COOPERAGE	*60% New French Oak*
COOPERS	*Francois Freres*
ACIDITY	*0.57 g/100ml*
PH	*3.84*
ALCOHOL	*14.8%*
BOTTLED	*August 11, 2017*
PRODUCTION	*384 cases*
PRICE	*$48*

93 Wine Enthusiast
December 2018

WINEMAKERS NOTES

He's smooth. Confident. Just a little domineering. Wins every game of poker, spies on warlords and smugglers, and remains cool and calm with the ubiquitous drink in hand. Fast cars and sophisticated gadgets may make him irresistible, but he stays polite yet aloof. The name's Pommard, Pommard Pinot Noir, and this addition to our lineup is dense, velvety and mysterious. The nose holds the fragrance of currants and bruléed red fruits with just a tiny hint of rose petal, violet, and custom made cigarettes. These follow through on a dark and brooding palate which exhibits flavors of blueberry pie and cherry. Strong tannins give this wine its Double 0 status, so make it your mission to enjoy it as often as possible.

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.