



RIVERBENCH

2016 RESERVE PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION	100% Pinot Noir
HARVEST	September 27 2016
COOPERAGE	50% New French Oak
COOPERS	Saury
ACIDITY	0.54 g/100ml
PH	3.84
ALCOHOL	14.5%
BOTTLED	August 10, 2017
PRODUCTION	374 cases
PRICE	\$44

WINEMAKERS NOTES

Two words describe this stand-out wine: Drizzle Barrel. Winemaker Clarissa Nagy put her stamp on this one by applying a special technique where she removes the skins and seeds and allows the free run (unpressed) juice to go straight into barrels. The rest goes into a tank and more juice painstakingly drizzles out, forming a concentrated liquid. Deep purple with a lush and elegant texture, it epitomizes subdued opulence with notes of blackberry and truffle. Pretty flavors on the palate like violet and rose petal mingle nicely with hints of cloves and tobacco, and the tannins balanced with balanced acidity make it particularly age-worthy. Try it with any celebratory dinner, whether you're commemorating finishing the laundry or saving the world.

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.

