



RIVERBENCH

2016 ROSÉ

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION	100% Pinot Noir, Martini Clone
HARVEST	August 31; 2016
COOPERAGE	100% Neutral Oak
ACIDITY	0.61 g/100ml
PH	3.37
ALCOHOL	12.7%
BOTTLED	April 25, 2017
PRODUCTION	217 cases
PRICE	\$25

WINEMAKERS NOTES

We love rosé. It's pink, it's fun and it's flirtatious. And it's usually the answer when you're asking "What the heck do I pair with this?" Whole clusters of dark and deliciously ripened Pinot Noir were pressed gently, which means the wine is very light in color, but very high in quality. Diverse and complex flavors of rose petal, strawberry, and orange blossom make it a little more serious, but if we're being perfectly honest, we taste a hint of jolly rancher and white gummy bear on the finish (no pretension here). Either way, we'd all loudly agree it's the best rosé we've ever made if we could only stop drinking it long enough.

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.

