



RIVERBENCH



2017 ESTATE PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir <i>Clones: 667, 777, Martini, Pommard</i>
HARVEST	<i>August 28, 29; September 1, 12; 2017</i>
COOPERAGE	20% New French Oak
COOPERS	<i>Seguin Moreau</i>
ACIDITY	0.62 g/100ml
PH	3.79
ALCOHOL	13.5%
BOTTLED	<i>August 1, 2018</i>
PRODUCTION	904 cases
PRICE	\$30

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Antonio Galloni
September 2019

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 or anything that involves mushrooms.

2017 HARVEST

The 2017 growing season proved to be a continuation of another drought year. The winter brought some needed rainfall, early bud break and spring frost coupled with the dry and warm summer ensured another early harvest. The marine layer had minimal influence, which is unusual for the Santa Maria Valley. What we didn't see early in the season was the light yields across most parts of the ranch and varieties. Pinot Noir had small berries and clusters, with no wings or shoulders to bolster cluster weights. Berry Set following Bloom was very good and we were happy with great quality going to the winery. Sparkling started the first week of August with our Pinot Meunier and we were into full swing the last week of the month through most of September. A heavy thunderstorm on September 3 was followed by more thunder, rain and hail on September 10. Exciting light show and rain amounts per hour left little sleep for vineyard and winery workers to follow.

