



RIVERBENCH

## 2017 ONE PALM PINOT NOIR

*Estate Grown & Bottled – Santa Maria Valley*



COMPOSITION *100% Pinot Noir, Clone 667*

HARVEST *August 22, 28, 29; 2017*

COOPERAGE *30% New French Oak*

COOPERS *Boutes*

ACIDITY *0.63 g/100ml*

PH *3.9*

ALCOHOL *13.5%*

BOTTLED *August 3, 2018*

PRODUCTION *401 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.

### 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.

