



RIVERBENCH



2018 BLANC DE NOIRS

Estate Grown & Bottled – Santa Maria Valley

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| COMPOSITION | 100% Pinot Noir, Méthode Champenoise |
| HARVEST | September 27, 2018 |
| TIRAGE | August 2, 2019 |
| DISGORGEMENT | September 1, 2020 |
| ABV | 11.9% |
| ACIDITY | 0.63 g/100ml |
| PH | 3.3 |
| PRODUCTION | 633 cases |
| PRICE | \$48 |

WINEMAKERS NOTES

Sparkling wine made with Chardonnay is loaded with bright citrus and subtle apple notes. Sparkling wine made with Pinot Noir, however, is deep, complex, and suitable for the most elegant occasions. This lovely wine gives a nod to the women who made wines that sparkle what they are today: the Widow Clicquot, Lilly Bollinger, and Jeanne-Alexandrine Pommery, to name a few. These women of Champagne jumped right into making an extremely temperamental and difficult type of wine, but still ended the day on a high note with a bottle of the best bubbles. This vintage is full of deep rich tones of pear mixed with a hint of tangerine and orange zest. It's clean and refreshing with zippy acidity and triple crème brie on the finish. And like those famous ladies, this elegant and refined wine is one that is all about making a statement.

2018 HARVEST

The 2018 vintage returned us to our historical average for bud break and rainfall, followed by a short but significant frost season. We saw some of the lowest winter temperatures in years and had nearly two weeks of sprinklers running to protect the young shoot growth. The cool weather elongated the flowering season and resulted in variable ripening and berry uniformity across varieties and clones. Classically, "May Grey" led to "June Gloom" and though there were many complaints from the locals, our winemaker, Clarissa Nagy, was happy for the return of our marine layer. Cool days and even cooler nights allowed for moderate respiration during the day and minimal to no respiration at night. Translation: high acids and great ageability. Our first grapes for sparkling were harvested the latter half of August and first of September, which felt late in comparison to the past three years. The oddity this year was a very cool September and October, which greatly extended the season to get the final grapes ripe. The overall result was higher-than-expected yields with fruit of exceptional quality. The combination is rare and was well received. Color, concentration and phenolic ripeness were at a maximum. The intense aromas and flavors from 2018 will make this vintage one to lay down for years to come.

