



RIVERBENCH

## 2018 CLONE 115 PINOT NOIR

*Estate Grown & Bottled – Santa Maria Valley*



**COMPOSITION** *100% Pinot Noir, Clone 115*

**HARVEST** *September 5, 2018*

**COOPERAGE** *30% New French Oak*

**COOPERS** *TW Boswell*

**ACIDITY** *0.57 g/100ml*

**PH** *3.65*

**ALCOHOL** *13.3%*

**BOTTLED** *July 29, 2019*

**PRODUCTION** *455 cases*

**PRICE** *\$46*

### WINEMAKERS NOTES

If wine wore clothes, this one would be head to toe in Chanel. Timeless and classic, this bottling embodies all that is elegant and refined. The nose is graceful with delicate floral notes of sweet violet and rose hips mingled with a pop of blackberry. The palate is quiet but full of gorgeous hyacinth, a bit of bacon and dried black currant. As it spends a little time in the glass, it evolves, keeping you guessing with every sip. On the finish, subtle flavors of tea leaves, boysenberry, and maybe a little orange peel and Schezuan pepper entice the senses and keep things interesting. Whether you're entertaining at home or at the White House, this is one that will impress the guests. Try it with mushroom lasagna or simple grilled steak.

### 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.

