



RIVERBENCH



2018 MOUNT EDEN PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir, Mount Eden Clone
HARVEST	September 18, 2018
COOPERAGE	50% New French Oak
COOPERS	Damy, Sirugue
ACIDITY	0.56 g/100ml
PH	3.65
ALCOHOL	13.6%
BOTTLED	July 26, 2019
PRODUCTION	295 cases
PRICE	\$65

WINEMAKERS NOTES

If any clone of Pinot Noir embraces the long histories of both Californian and Burgundian wine growing, it's the Mount Eden clone. This particular Pinot Noir clone was reportedly brought across the Atlantic Ocean from one of Louis Latour's Burgundian vineyards in the late 1800's, and is therefore one of the oldest clones in California. This combination of new and old worlds relates on a micro-level at Riverbench Vineyard as well. A newer planting from 2015, this first vintage of Mount Eden clone Pinot Noir varies a bit from the wines made from our older vines; unique flavors of blueberries and leather are more pronounced. The wine is full of elegance and finesse, with beautiful structure and succinct flavors. This wine will be glorious with a few years of bottle age, and is a lovely pairing now with crispy duck or Delmonico 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.

