



RIVERBENCH

2018 ONE PALM PINOT NOIR

Estate Grown & Bottled – Santa Maria Valley



COMPOSITION *100% Pinot Noir, Clone 667*

HARVEST *September 8, 10, 11; 2018*

COOPERAGE *30% New French Oak*

COOPERS *Boutes Grand Reserve*

ACIDITY *0.59 g/100ml*

PH *3.83*

ALCOHOL *13.7%*

BOTTLED *July 29, 2019*

PRODUCTION *444 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.

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 temperatures in years and had nearly two weeks of sprinklers running to protect the young shoot growth and clusters. Bloom was the early season story as cool temperatures elongated the flowering and fruit set period. Overall, berry set was good and resulted in better than average yields. The variability in the cluster and berry uniformity did spread out ripening across varieties and clones. May Grey led to June Gloom and though there were many complaints from the locals, the winemaker 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. This vintage will be one to lay down for years to come. 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. We actually were very near long term normal for the start and we had a very smooth September getting a majority of the ranch harvested. The oddity this year was a very cool September and October, which greatly extended the season to get the final grapes ripe. As harvest began, yields were higher than expected, with very high quality. The combination is rare and was well received. Color, concentration and quality were at a maximum. Long hang time from early bud break and extended hang time combined for intense aromas and flavors.

