



# RIVERBENCH



## 2018 POMMARD PINOT NOIR

*Estate Grown & Bottled – Santa Maria Valley*

COMPOSITION	100% Pinot Noir, Pommard Clone
HARVEST	September 7, 12, 17, 19; 2018
COOPERAGE	33% New French Oak
COOPERS	Francois Frères and Remond
ACIDITY	0.6 g/100ml
PH	3.78
ALCOHOL	13.9%
BOTTLED	July 29, 2016
PRODUCTION	453 cases
PRICE	\$48

### WINEMAKERS NOTES

He's smooth. Confident. Just a little domineering. Wins every game of poker, spies on warlords and smugglers, and remains cool and calm with the ubiquitous drink in hand. Fast cars and sophisticated gadgets may make him irresistible, but he stays polite yet aloof. The name's Pommard, Pommard Pinot Noir, and this addition to our lineup is dense, velvety and mysterious. The nose holds the fragrance of currants and bruléed red fruits with just a tiny hint of rose petal, violet, and custom made cigarettes. These follow through on a dark and brooding palate which exhibits flavors of blueberry pie and cherry. Strong tannins give this wine its Double 0 status, so make it your mission to enjoy it as often as possible.

### 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.

