



RIVERBENCH



2018 ROSÉ

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Pinot Noir, Martini Clone
HARVEST	September 5, 2018
COOPERAGE	100% Neutral Oak
ACIDITY	0.71 g/100ml
PH	3.32
ALCOHOL	13.9%
BOTTLED	April 3, 2019
PRODUCTION	380 cases
PRICE	\$25

WINEMAKERS NOTES

We love rosé. It's pink, it's fun and it's flirtatious. And it's usually the answer when you're asking "What the heck do I pair with this?" Whole clusters of dark and deliciously ripened Pinot Noir were pressed gently, which means the wine is very light in color, but very high in quality. Diverse and complex flavors of rose petal, strawberry, and orange blossom make it a little more serious, but if we're being perfectly honest, we taste a hint of jolly rancher and white gummy bear on the finish (no pretension here). Either way, we'd all loudly agree it's the best rosé we've ever made if we could only stop drinking it long enough.

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.

