



RIVERBENCH



2019 BRUT ROSÉ

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	100% Pinot Noir, Méthode Champenoise
HARVEST	September 13, 2019
TIRAGE	April 8, 2021
DISGORGEMENT	May 2022
ABV	12.6%
ACIDITY	0.64 g/100mL
PH	3.19
PRODUCTION	1600 cases
PRICE	\$52

WINEMAKER'S NOTES

In color psychology, pink is a sign of hope and compassion. It inspires warm, calming and comforting feelings, making the viewer feel that all is well in the world. Therefore, consider our Brut Rosé therapy in a bottle. Lightly perfumed with aromas of orange blossom and a hint of rosewater, this blush pink wine boasts noticeably fine bubbles. In the mouth, flavors of meringue, marzipan and raspberries are made all the more intriguing by a soft sensuality. A few glasses might leave a little pink in your cheeks; whether it's from lust or indulgence is for you to decide.

2019 HARVEST

The old mantra of "slow and steady" reverberated across the 2019 vintage which started with abundant winter precipitation followed by a classically cool summer. The rains we received over winter were 5" above normal, priming our vines for an auspicious budburst in mid-March. Warm spring temperatures accelerated rapid flowering and therefore consistent fruit set, the like of which we had not seen in years. Unusual May showers gave our vineyard crew a formidable challenge of thwarting powdery mildew and botrytis on the vines. We are happy to say they rose to the occasion and kept our fruit some of the cleanest in years despite the late rain and foggy summer to follow. The first grapes for our sparkling wine, the Pinot Meunier, came into the winery on the first of September, a little later than usual. The rest of our still wine grapes followed suit and by the start of October, 95% of the ranch was harvested. The Pinot Noir clones exhibited dark color and rich extraction from the lower-than-expected yields. The real star of 2019 however, was our 15 acres of old vine Chardonnay. The clusters verged on perfection with clean, balanced, concentrated fruit. The cool growing season showcased primary notes of granny smith apple and riverbank minerality that will continue to develop in bottle "slow and steady" long into the future.

