



RIVERBENCH



2021 ESTATE PINOT NOIR

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	<i>100% Pinot Noir, Clones; Mount Eden, 667</i>
HARVEST	<i>September 20, 2021</i>
COOPERAGE	<i>100% 1 year French Oak</i>
COOPERS	<i>Seguin Moreau</i>
ACIDITY	<i>T.A. 0.5 g/100mL</i>
PH	<i>3.8</i>
ABV	<i>14.2%</i>
BOTTLED	<i>October 28, 2022</i>
PRODUCTION	<i>160 cases</i>
PRICE	<i>\$36</i>

WINEMAKER'S NOTES

This Pinot Noir is our flagship; a way to really showcase Riverbench Vineyard. Each year, we carefully select the clones and barrel lots that will make up this bottling so that it combines the best qualities of all different parts of the property. After nine months in barrel to develop amazing complexity and deliciousness, the wine is fresh and bright, and very typical for the Santa Maria Valley. The palate boasts juicy red fruit flavors that meld nicely with a hint of our signature Riverbench smoke and clove. Try it with duck breast or anything that involves mushrooms.

2021 HARVEST

The 2021 season started with a historically normal bud-break following only 6" of winter rain, 8" under our average. Only a few frost alarms in the Spring and no damage from frost. The cool spring weather and noticeably higher cluster counts led to an extended bloom and berry set period. Vine indicators like bloom, berry set, and veraison were tracking 2 weeks later than average, and as the fruit continued to ripen, the season extended to 4 weeks later than average years. The benefit of the temperate days and cool nights was slow and well-rounded berry uniformity and ripeness. As we began harvesting, we saw our yields were coming in 20-25% higher than expected and this was the reason for the extended time needed to ripen the fruit. In the winery, we usually kick off the vintage with our Pinot Meunier for sparkling, but this year we started with still wines — a full 6 weeks behind the historical average. Wente Chardonnay were the first of the grapes to come in on September 17th, One Palm Pinot Noir on September 30th, and Sparkling Pinot Meunier on September 23rd. Fermentations were slow and steady for Pinot Noirs with malolactic finishing in late winter due to the colder winter months. Chardonnay came in mid-October, was pressed, racked and went to barrel. Primary fermentation was cool and long, just like we prefer in a cool vintage. A few lots "went to sleep for the winter" as the French like to say. They began to wake up in spring and finished primary and secondary fermentation. Acids are bright and crisp with flavor profiles highlighting the dark fruits for Pinot Noirs and citrus fruits for Chardonnays.

