



RIVERBENCH



2021 ROSÉ

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	100% Pinot Noir, Clone 667 and Mount Eden
HARVEST	September 20, 2021
COOPERAGE	100% Neutral French Oak
ACIDITY	T.A. 0.6 g/100mL
PH	3.46
ABV	14.1%
BOTTLED	March 2022
PRODUCTION	125 cases
PRICE	\$28

WINEMAKER'S NOTES

Here on California's central coast, we don't believe in a rosé 'season' per se, rather you'll catch the Riverbench team sipping rosé all year long. Our 2021 picks up where the 2020 left off and first catches your eye with an appealing pale-salmon color in the glass. Supremely quaffable in nature, its flavors of strawberry-rhubarb, lemon, watermelon, and guava wash over the palate in refreshing waves thanks to a backbone of crisp, mineral-driven acidity. You might even catch a hint of pink jolly rancher or white gummy bear lingering on the finish. Cheers!

2021 HARVEST

The 2021 season started with a historically normal bud-break following only 6 inches of Winter rain, 8 inches 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 this later 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 historical average. Wente Chardonnay was 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.

