



# RIVERBENCH



## 2022 CLONE 115 PINOT NOIR

*Estate Grown & Bottled, Santa Maria Valley*

**COMPOSITION** 100% Pinot Noir, Clones 115

**HARVEST** September 10, 2022

**COOPERAGE** 40% New French Oak

**COOPERS** TW Boswell

**ACIDITY** T.A. 0.62 g/100mL

**PH** 3.8

**ABV** 14.0%

**BOTTLED** September 21, 2023

**PRODUCTION** 348 cases

**PRICE** \$52

### WINEMAKER'S NOTES

If wine wore clothes, this one would be head to toe in Chanel. Timeless and classic, this bottling embodies all that is elegant and refined. The nose is graceful with delicate floral notes of sweet violet and rose hips mingled with a pop of blackberry. The palate is quiet but full of gorgeous hyacinth, a bit of bacon and dried black currant. As it spends a little time in the glass, it evolves, keeping you guessing with every sip. On the finish, subtle flavors of tea leaves, boysenberry, and maybe a little orange peel and Schezuan pepper entice the senses and keep things interesting. Whether you're entertaining at home or at the White House, this is one that will impress the guests. Try it with mushroom lasagna or simple grilled steak.

### 2022 HARVEST

The 2022 growing season was filled with extreme highs and extreme lows. Dozens of frost events stretched from mid-February to early May, with little to no crop loss observed. Some sluggish growth in March and early April was somewhat remedied with four days in the 90s during the second week of April. The frosty spring gave way to historically average ripening conditions with veraison beginning around July 4th. Cluster counts resulted in 30-40% lighter than estimated yields in some varietals. In addition, a record-setting heat wave struck right in the middle of harvest causing sugar accumulation to spike, resulting in 3 weeks of maturation in less than 8 days. The heat gave way to rainfall, resulting in 2" of rain right in the middle of harvest. Fruit quality held up well with the heat and rain, but Brix and acids were not in their normal proportions.

