



# RIVERBENCH



## 2022 POMMARD PINOT NOIR *Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Pinot Noir, Pommard Clone
HARVEST	September 15, 2022
COOPERAGE	40% New French Oak
COOPERS	Remond
ACIDITY	T.A. 0.6 g/100mL
PH	3.7
ABV	13.2%
BOTTLED	September 23, 2023
PRODUCTION	496 cases
PRICE	\$56

### WINEMAKER'S NOTES

He's smooth. Confident. Just a little domineering. Wins every game of poker, spies on warlords and smugglers, and remains cool and calm with the ubiquitous drink in hand. Fast cars and sophisticated gadgets may make him irresistible, but he stays polite yet aloof. The name's Pommard, Pommard Pinot Noir, and this addition to our lineup is dense, velvety and mysterious. The nose holds the fragrance of currants and bruléed red fruits with just a tiny hint of rose petal, violet, and custom made cigarettes. These follow through on a dark and brooding palate which exhibits flavors of blueberry pie and cherry. Strong tannins give this wine its Double 0 status, so make it your mission to enjoy it as often as possible.

### 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.

