



RIVERBENCH



2023 MOUNT EDEN PINOT NOIR *Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Pinot Noir, Mount Eden Clone
HARVEST	September 23, 2023
COOPERAGE	40% New French Oak
COOPERS	François Frères
ACIDITY	T.A. 0.57 g/100mL
PH	3.59
ABV	12.5%
BOTTLED	August 20, 2024
PRODUCTION	125 cases
PRICE	\$68

WINEMAKER'S NOTES

If any clone of Pinot Noir embraces the long histories of both Californian and Burgundian wine growing, it's the Mount Eden clone. This particular Pinot Noir clone was reportedly brought across the Atlantic Ocean from one of Louis Latour's Burgundian vineyards in the late 1800's, and is therefore one of the oldest clones in California. This combination of new and old worlds relates on a micro-level at Riverbench Vineyard as well. A newer planting from 2015, this first vintage of Mount Eden clone Pinot Noir varies a bit from the wines made from our older vines; unique flavors of blueberries and leather are more pronounced. The wine is full of elegance and finesse, with beautiful structure and succinct flavors. This wine will be glorious with a few years of bottle age, and is a lovely pairing now with crispy duck or Delmonico steak.

2023 HARVEST

Vintage 2023 started off with above-average rainfall. Our vineyard received nearly 2.5 ft of rainfall from December to March, almost double the historical average. A large storm that passed through the area in early January, dropped 7+ inches of rainfall in a 24-hour period. Bud break was observed on February 27th, two weeks later than 2022 and one week later than 2021. The theme of "late" remained constant throughout the growing season. Bloom, set, and veraison were all 10-14 days later than the historical average. This was due in part to cooler spring and summer temperatures. The crop load was heavier than estimated in Pinot Noir and Chardonnay which also led to a longer ripening period. Our harvest period lasted from September 1st- October 18th. September weather provided steady ripening and great weather for our harvest crews. Seed and skin development outpaced Brix levels in most varieties which allowed us to harvest at slightly lower Brix than we do some years while maintaining quality.

