



RIVERBENCH



2023 ONE PALM PINOT NOIR *Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Pinot Noir, Clones; 667, 777
HARVEST	September 16, 2023
COOPERAGE	30% New French Oak
COOPERS	Boutes
ACIDITY	T.A. 0.56 g/100mL
PH	3.6
ABV	12.9%
BOTTLED	August 20, 2024
PRODUCTION	400 cases
PRICE	\$52

WINEMAKER'S NOTES

Meet our One Palm Pinot Noir, the debonair one of the bunch. He's polished and gracious, with integrated oak that won't overwhelm the senses. This wine pops with a dark purple color, customary of clone 667, and coats the tongue with hints of red fruits – strawberry, raspberry, and cherry. Yet there is a dusty quality that brings in an element of earthiness, maybe dirt after the rain, adding some old world sophistication. Yes, we're talking more Rhett Butler than Ashley Wilkes, make no mistake, with a sultry sexy, brooding and... dare we say it?... dangerous edge. One sip of this and, frankly, you won't give a damn.

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.

