RIVERBENCH

2023 POMMARD PINOT NOIR

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	*100% Pinot Noir, Pommard Clone*
HARVEST	*September 26, 2023*
COOPERAGE	*40% New French Oak*
COOPERS	*Remond*
ACIDITY	*T.A. 0.56 g/100mL*
PH	*3.74*
ABV	*13.6%*
BOTTLED	*August 20, 2024*
PRODUCTION	*400 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.

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.

SIP CERTIFIED
Sustainability in Practice

GREEN BUSINESS
SANTA BARBARA COUNTY
CERTIFIED