



RIVERBENCH



2023 RESERVE PINOT NOIR

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	100% Pinot Noir, Clones: Mount Eden, Pommard, 667
HARVEST	September 14, 2023
COOPERAGE	50% New French Oak
COOPERS	Boswell
ACIDITY	T.A. 0.56 g/100mL
PH	3.74
ABV	13.5%
BOTTLED	August 20, 2024
PRODUCTION	250 cases
PRICE	\$56

WINEMAKER'S NOTES

Elegance meets purity in this meticulously crafted wine. Native yeasts and minimal intervention allow the vineyard's essence to shine. A luminous ruby hue gives way to layered aromas of wild strawberry, black tea, and damp earth. The palate is a seamless blend of ripe red berries, crushed violets, and a hint of clove, with silky tannins and lively acidity lending balance and ageability. A wine for every occasion—whether savoring a quiet moment or toasting to something extraordinary.

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.