



# RIVERBENCH



## 2023 TRIBUTARY PINOT NOIR

*Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Pinot Noir, Clone 115
HARVEST	September 14, 2023
COOPERAGE	60% New French Oak
COOPERS	François Frères
ACIDITY	T.A. 0.52 g/100mL
PH	3.7
ABV	12.6%
BOTTLED	August 20, 2024
PRODUCTION	100 cases
PRICE	\$95

### WINEMAKER'S NOTES

What does the word terroir really mean? To those of us who love Riverbench, it's about the care we put into our farming and our people, and the unique qualities that this care gives the wine. Our Tributary Pinot Noir, made only in extremely limited quantities in exceptional vintages, is a tribute to our practices and the sensory experience of drinking an amazing bottle of wine. Try finding the essence of our terroir: walk out into the vineyard and hear the sounds of birds and the vines rustling in the cool Santa Maria breeze. Look at the vineyard stretching before you as far as the eye can see, and the sandy, rocky soils in which our vines flourish. Take a handful of that dirt and hold the history of our vineyard in your hands; smell in it the scent of the river, floods, minerals and maybe a hint of Santa Maria strawberry. We used the most meticulous vineyard techniques, clean, minimal winemaking and native yeasts to create our most brilliant wine to date which showcases the true essence of Riverbench: taste it, and all of a sudden it will all just make sense.

### 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.

