



RIVERBENCH



2024 CLONE 115 PINOT NOIR

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION 100% Pinot Noir, Clones 115

HARVEST September 9, 2024

COOPERAGE 40% New French Oak

COOPERS Boswell

ACIDITY T.A. 0.55 g/100mL

PH 3.65

ABV 13.8%

BOTTLED August 26, 2025

PRODUCTION 350 cases

PRICE \$52

WINEMAKER'S NOTES

Elegant and refined, this wine opens with delicate floral aromas of violet and rose hips layered with blackberry. The palate reveals notes of hyacinth, dried black currant, and a savory touch of smoked bacon, evolving in the glass to show hints of tea leaves, boysenberry, orange peel, and subtle Szechuan pepper. Balanced and complex, with a lingering finish, it pairs beautifully with mushroom lasagna or simply grilled steak.

2024 HARVEST

The 2024 vintage was a year of historically low yields, with exceptional quality driven by a cool spring, extended ripening, and low disease pressure in the summer. Bud break began during the last week of February, but a cool spring kept vine growth on a slow pace. Multiple early May frost events occurred, but no damage was noted to the vines or developing crop. June was another mild month putting vine development further behind, but had no affect on bloom or set. During the third week of July the first signs of veraison were observed, a full 2 weeks behind historical average. The first grapes harvested for Riverbench were Wente Clone Chardonnay and Pinot Meunier on August 26th, both of which were for sparkling wine. Yields were 20-40% lighter than historical average. The viticultural explanation was that the heavy crop cluster differentiation in the buds resulted in lower yields. Because of this, harvest was compact, lasting a little over 30 days which is 30% shorter than historical average. The last grapes for Riverbench were harvested on October 3rd.

