



RIVERBENCH



2024 POMMARD PINOT NOIR

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	100% Pinot Noir, Pommard Clone
HARVEST	September 10, 2024
COOPERAGE	40% New French Oak
COOPERS	Remond
ACIDITY	T.A. 0.58 g/100mL
PH	3.65
ABV	13.2%
BOTTLED	September 3, 2025
PRODUCTION	350 cases
PRICE	\$56

WINEMAKER'S NOTES

Rich, velvety, and full of character, the Pommard Pinot Noir opens with aromas of currants, brûléed red fruits, and a tiny hint of rose petal and violet. On the palate, flavors of blueberry pie and cherry unfold, framed by smooth, structured tannins. Elegant yet approachable, it's a perfect companion to roasted duck, mushroom dishes, or a cozy night in with your favorite comfort foods.

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.

