



RIVERBENCH



2024 ROSÉ

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	100% Pinot Noir
HARVEST	September 23, 2024
COOPERAGE	100% Neutral French Oak
ACIDITY	T.A. 0.6 g/100mL
PH	3.5
ABV	12.9%
BOTTLED	July 7, 2025
PRODUCTION	115 cases
PRICE	\$30

WINEMAKER'S NOTES

We love Rosé — it's pink, it's fun, and it's flirtatious. A lively and versatile wine, our 2024 Rosé opens with a bouquet of fresh red berries — strawberries, raspberries, and cherries, lifted by a delicate hint of rose petal. The palate is bright and refreshing, with layered flavors of strawberry, lemon, watermelon, and guava. Crisp, mineral-driven acidity provides structure and lift, while a playful hint of pink Jolly Rancher and white gummy bear lingers on the finish.

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.

