



# RIVERBENCH



## 2022 ROSÉ

*Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Pinot Noir
HARVEST	September 16, 2022
COOPERAGE	100% Neutral French Oak
ACIDITY	T.A. 0.6 g/100mL
PH	3.6
ABV	13.9%
BOTTLED	August 23, 2023
PRODUCTION	77 cases
PRICE	\$30

### WINEMAKER'S NOTES

Here on California's central coast, we don't believe in a rosé 'season' per se, rather you'll catch the Riverbench team sipping rosé all year long. Our 2022 picks up where the 2021 left off and first catches your eye with an appealing pale-salmon color in the glass. Supremely quaffable in nature, its flavors of strawberry-rhubarb, lemon, watermelon, and guava wash over the palate in refreshing waves thanks to a backbone of crisp, mineral-driven acidity. You might even catch a hint of pink jolly rancher or white gummy bear lingering on the finish. Cheers!

### 2022 HARVEST

The 2022 growing season was filled with extreme highs and extreme lows. Dozens of frost events stretched from mid-February to early May, with little to no crop loss observed. Some sluggish growth in March and early April was somewhat remedied with four days in the 90s during the second week of April. The frosty spring gave way to historically average ripening conditions with veraison beginning around July 4th. Cluster counts resulted in 30-40% lighter than estimated yields in some varieties. In addition, a record-setting heat wave struck right in the middle of harvest causing sugar accumulation to spike, resulting in 3 weeks of maturation in less than 8 days. The heat gave way to rainfall, resulting in 2" of rain right in the middle of harvest. Fruit quality held up well with the heat and rain, but Brix and acids were not in their normal proportions.

