



# RIVERBENCH



## 2021 SWAN CLONE PINOT NOIR *Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Pinot Noir, Swan Clone
HARVEST	October 8, 2021
COOPERAGE	100% 1 year French Oak
COOPERS	Boutes and TW Boswell
ACIDITY	T.A. 0.57 g/100mL
PH	3.8
ABV	13.2%
BOTTLED	December 20, 2022
PRODUCTION	108 cases
PRICE	\$52

### WINEMAKER'S NOTES

Shrouded in mystery, the Swan clone of Pinot Noir's origins are a thing of stories and legends. The original vine cuttings, allegedly removed from the famous Domaine de la Romanée-Conti in Burgundy, haven't been perfectly traced. What we do know is this: the clone produces an exceptionally elegant, gracious, and floral wine, and it's awfully satisfying to drink. Gorgeous raspberry and a dash of maple are bright and fresh on the palate, and the nose is full of roses and violets. Enigmatic and flirtatious, ironic and a little magical, we're pretty proud of this little masterpiece.

### 2021 HARVEST

The 2021 season started with a historically normal bud-break following only 6" of winter rain, 8" under our average. Only a few frost alarms in the Spring and no damage from frost. The cool spring weather and noticeably higher cluster counts led to an extended bloom and berry set period. Vine indicators like bloom, berry set, and veraison were tracking 2 weeks later than average, and as the fruit continued to ripen, the season extended to 4 weeks later than average years. The benefit of the temperate days and cool nights was slow and well-rounded berry uniformity and ripeness. As we began harvesting, we saw our yields were coming in 20-25% higher than expected and this was the reason for the extended time needed to ripen the fruit. In the winery, we usually kick off the vintage with our Pinot Meunier for sparkling, but this year we started with still wines — a full 6 weeks behind the historical average. Wente Chardonnay were the first of the grapes to come in on September 17th, One Palm Pinot Noir on September 30th, and Sparkling Pinot Meunier on September 23rd. Fermentations were slow and steady for Pinot Noirs with malolactic finishing in late winter due to the colder winter months. Chardonnay came in mid-October, was pressed, racked and went to barrel. Primary fermentation was cool and long, just like we prefer in a cool vintage. A few lots "went to sleep for the winter" as the French like to say. They began to wake up in spring and finished primary and secondary fermentation. Acids are bright and crisp with flavor profiles highlighting the dark fruits for Pinot Noirs and citrus fruits for Chardonnays.

