



RIVERBENCH



2022 PINOT MEUNIER NOUVEAU

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION 100% Pinot Meunier

HARVEST September 9, 2022

COOPERAGE 100% Neutral French Oak

COOPERS Remond, Boutes, Francois Frères

ACIDITY T.A. 0.58 g/100mL

PH 3.84

ABV 13.0%

BOTTLED August 23, 2023

PRODUCTION 94 cases

PRICE \$36

WINEMAKER'S NOTES

Wine doesn't have to be so serious. We believe some of the best wines are more approachable than aggressive, more play than pomp. In Beaujolais, winemakers traditionally celebrate a new vintage with a carbonic-style "nouveau"--a fresh and fruity wine bottled only weeks after harvest and meant to be enjoyed young. Our Pinot Meunier Nouveau pays homage to easy-going, early-release wines while laying new ground for this lesser-known grape varietal in Santa Barbara County.

So what is it like? Imagine a California spread of fresh fruits served on a silk tablecloth. Farmers market strawberries, ripe Mission figs, and watermelon sprinkled with fleur de sel intersperse with pops of jamaica water and pomegranate souffle. Crisp acidity drives this wine's freshness, but silky tannins carry the signature of Santa Maria's sandalwood and cinnamon spice, adding depth to the palate. You may even catch a touch of earthy sweetness, like a whiff of fresh organic potting soil. It's the kind of wine that begs for a hot summer day, served chilled (and often) in good company. It is seriously playful, as the best wines are.

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 varietals. 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.

