



RIVERBENCH



2023 PINOT MEUNIER NOUVEAU *Estate Grown & Bottled, Santa Maria Valley*

COMPOSITION	100% Pinot Meunier
HARVEST	September 14, 2023
COOPERAGE	100% Neutral French Oak
COOPERS	Remond, Boutes, Francois Frères
ACIDITY	T.A. 0.52 g/100mL
PH	3.7
ABV	12.6%
BOTTLED	August 21, 2024
PRODUCTION	96 cases
PRICE	\$36

WINEMAKER'S NOTES

Wine doesn't have to be serious to be exceptional. At its best, it's fun, approachable, and full of life—and our Pinot Meunier Nouveau embodies that spirit. Inspired by the Beaujolais tradition of celebrating the new vintage with a carbonic-style wine, this early-release beauty from Santa Barbara County brings an entirely fresh take to this lesser-known varietal. Expect flavors of ripe strawberries, Mission figs, and watermelon, with a touch of pomegranate on the finish. Crisp acidity gives it a refreshing lift, while smooth tannins add subtle depth with hints of Santa Maria spice. A light earthy sweetness brings it all together, making it a perfect wine for warm summer days shared with good company. Fresh, fun, and made to enjoy now.

2023 HARVEST

Vintage 2023 started off with above-average rainfall. Our vineyard received nearly 2.5 ft of rainfall from December to March, almost double the historical average. A large storm that passed through the area in early January, dropped 7+ inches of rainfall in a 24-hour period. Bud break was observed on February 27th, two weeks later than 2022 and one week later than 2021. The theme of "late" remained constant throughout the growing season. Bloom, set, and veraison were all 10-14 days later than the historical average. This was due in part to cooler spring and summer temperatures. The crop load was heavier than estimated in Pinot Noir and Chardonnay which also led to a longer ripening period. Our harvest period lasted from September 1st- October 18th. September weather provided steady ripening and great weather for our harvest crews. Seed and skin development outpaced Brix levels in most varieties which allowed us to harvest at slightly lower Brix than we do some years while maintaining quality.

