RIVERBENCH



2020 CORK JUMPER CUVÉE

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	*50% Pinot Meunier, 45% Pinot Noir, 5% Chardonnay, Méthode Champenoise*
HARVEST	*August 20, 2020*
TIRAGE	*September 26, 2021*
DISGORGEMENT	*July 2024*
ABV	*12.3%*
ACIDITY	*0.71 g/100mL*
PH	*3.21*
PRODUCTION	*400 cases*
PRICE	*$56*

91 **Antonio Galloni**
July 2024

WINEMAKER'S NOTES

There is something magical in the power of three. We live on the third rock from the sun. Olympic medals are awarded in gold, silver, and bronze. Art students learn the rule of thirds while in geometry, the triangle is the most stable shape. Indeed, almost anywhere you look, the pattern of three emerges as something special, natural, and complete. We found that same magic in our Cork Jumper Cuvée, a sweet-spot blend of Chardonnay, Pinot Noir, and Pinot Meunier. This sparkling wine captures the best of all three traditional Champagne varieties with brilliant gold coloring and balanced dosage. Lifting aromas of dried pineapple, peach blossom, and lemon curd mellow into subtler notes of buttery shortbread, fennel, and sandalwood on the palate. Perfectly petite bubbles leave a lovely impression of richness that carries through a soft lingering finish. Luxuriate in the golden triangle of this crowd-pleasing sparkler, pour it as an aperitif with friends, or treat yourself to a pairing with white cheddar popcorn and a movie.

2020 HARVEST

Amidst high tensions in the weather and the world at large, the 2020 vintage ushered in high quality and clean fruit reminiscent of Santa Maria's celebrated cool climate. The year began with a dry winter that dribbled out less than half the usual rainfall and incited an early budburst. Hearty shoots managed to survive the windy spring and the nighttime frost alarms. Summer started out quiet and cool until August when high temperatures and humidity whipped up spectacular lightning shows and a few hefty downpours, testing our fungal-resistant pruning practices. When the turbulent storms subsided, they were replaced by 10 days of smoky haze as major fires broke out to the north and the south. By the grace of our valley topography, our vines were buffered by the worst of the smoke and flames with no taint detected on our early grape pulls. Harvest commenced with clean picks of sparkling Pinot Meunier on August 20th. Timing was steady and calculated. Safe from the challenges of weather, smoke, and global pandemics, the grapes in the winery unfolded elegantly. Our Pinot Noirs show incredible color with particularly luscious tannins from this year's small berries while the Chardonnays will age well into the future with bright acids and popping citrus aromas. While challenging, 2020's adversities built wines with character, concentration, and complexity that gave us cause to celebrate.

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