

THE RHYTHM 2014 PINOT NOIR

THE RHYTHM THE UNSUNG HERO OF ALMOST EVERY MUSICAL COMPOSITION. SINCE 1973, RIVERBENCH HAS FLOWN UNDER THE RADAR AS A SOURCE OF SOME OF CALIFORNIA'S BEST WINES. WITH CLASSIC SANTA MARIA FUNK AND HERBAL ACCENTS, THIS WINE REWARDS THOSE WHO TAKE NOTICE.



TIMBRE is the "color" of music. It is what makes two voices sound different, even when singing the same song. It is why two winemakers, working with the same vineyards, make unique wine. As a terroir-driven winery, we make wines expressive of the places and times from which they came. As winemakers, we channel those sites through our experience, adding our own mark - our TIMBRE - to the resulting wines.

Founded by Joshua Klapper and Alex Katz, TIMBRE WINERY is the culmination of years of hard work, and dedication to our craft. It is winemaking expressed through the universal language of musical sound.

AVA AND VINTAGE NOTES

Riverbench is one of a few hidden gems in the Santa Maria Valley. With roots dating back to the early 1970's, the vineyard has some of the coolest old vines on the central coast. Planted mostly to Chardonnay and Pinot Noir (as all the great vineyards in Santa Maria are), the property grows fruit that is reminiscent of dried herbs and earth in its ancient seabed soils.

TASTING NOTES

Riverbench shows an auburn quality in its color, quite possibly the result of vine maturity, as the vineyard was planted over 40 years ago. As much as it shows classic Santa Maria Valley on the nose, this wine also has a strong aroma of fresh apple skin. The entry is soft and boasts red flowers, with components of lavender, violets and spice, ultimately giving way to cigar box and caramel that lingers through the finish.

TECHNICAL DATA

VINTAGE // 2014

VARIETAL // PINOT NOIR

VINEYARD // RIVERBENCH

AVA // SANTA MARIA VALLEY

SOIL TYPE // MOCHO FINE SANDY LOAM

CLONE // POMMARD, MARTINI

HARVEST DATE // THROUGHOUT AUGUST

HARVEST BRIX // 22.7

PH // 3.69

TA (G/100ML) // **.520**

ALCOHOL // 12.9%

MALOLACTIC FERMENTATION // 100%

ÉLEVAGE // 100% BARREL AGED 17 MONTHS SUR LIE COOPERAGE // 25% NEW FRANCOIS FRERES FRENCH OAK

BOTTLING DATE // 1/22/2016

BARREL PRODUCTION // 5

AGING POTENTIAL // NOW-2024+