



WENTE
VINEYARDS

RIVA RANCH

SINGLE VINEYARD
PINOT NOIR
ARROYO SECO · MONTEREY
2012



“Our Single Vineyard Riva Ranch Pinot Noir is a true and elegant expression of Monterey’s finest grapes. Our signature Pinot Noir comes from our estate grown, single vineyard in Arroyo Seco and showcases beautiful aromas and flavors of cherry, strawberry and vanilla. The wine’s bright natural acidity and delicate tannins give it a long fruity finish.”

- Karl D. Wente, Fifth Generation Winemaker

VINEYARD

For five generations, our family has been dedicated to the art of winemaking and to the philosophy that the quality of a wine originates in the vineyards. Our Single Vineyard Riva Ranch Pinot Noir is sourced exclusively from our family’s vineyard in Arroyo Seco, Monterey. Arroyo Seco is the ideal region to grow this Burgundian varietal because of the long, cool growing season, which allows the grapes to fully ripen and develop deep fruit flavors. The gravelly-loam soils found here, rich with shale and limestone deposits, impart desirable earthy and mineral qualities to the wine.

We farm 8 clones of Pinot Noir (Pommard, Martini, 114, 115, 667, 777, 828, and 77), with each offering different flavors, textures and aromatics to the wine. This year’s blend is dominated by our heritage clones, Pommard and Martini. Pommard is especially fruit-driven providing bright lushness while Martini is more subtle with layered complexity on the nose and silky texture on the palate. Unlike late season rain and other challenges in 2011, we had nearly perfect weather conditions in 2012 with daily cycles of early morning fogs, warm 80+ degree afternoons, and cool nights which allowed the grapes to ripen, rest and the flavors to fully develop. A great year indeed.

WINEMAKING

FERMENTATION The wine goes through cold soaking process and fermented in small stainless steel tanks in lower temperature to maintain natural fruit flavors. To maximize extraction of aromas and textures, approximately 30% goes through extended maceration and all of the wines are gently pumped over twice daily.

AGING Aged for 20 months in 50% new French oak and 50% in neutral.

TASTING NOTES

Rich aromas and flavors of cherry, strawberry and vanilla, with subtleties of toasted oak, earth and cigar box. This Pinot Noir is bright with crisp, natural acidity, delicate tannins and with a long fruity finish.

VARIETAL COMPOSITION
100% Pinot Noir
(Clones: Pommard, Martini, 114,
115, 667, 777, 828, and 77)

ALCOHOL 14.5%
pH 3.55
TA 0.59/100ml

HARVEST DATE(S) 10/5-10/12
BRIX AT HARVEST 24.3
RELEASE DATE November 2014

FAMILY OWNED. ESTATE GROWN. CERTIFIED SUSTAINABLE.
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