



WENTE
VINEYARDS

RIVA RANCH

SINGLE VINEYARD
PINOT NOIR
ARROYO SECO · MONTEREY
2013



“Our Riva Ranch Single Vineyard 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.”

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 Riva Ranch Single Vineyard 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 lusciousness while Martini is more subtle with layered complexity on the nose and silky texture on the palate. Similar to the benchmark 2012 vintage, we had nearly perfect weather conditions in 2013 with daily cycles of early morning fogs, warm 80+ degree afternoons, and cool nights which allowed the grapes to ripen then rest and the flavors to fully develop.

WINEMAKING

FERMENTATION This wine was fermented in small stainless steel tanks and pumped over twice daily to maximize the extraction of all the wonderful flavors, aromas, and textures.

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 a long fruity finish.

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

ALCOHOL 14.5%
pH 3.59
TA 0.57/100ml

HARVEST DATE(S) 10/3-10/14
BRIX AT HARVEST 24.6
RELEASE DATE October 2015

FAMILY OWNED. ESTATE GROWN. CERTIFIED SUSTAINABLE.
5565 Tesla Road, Livermore CA 94550 · 925.456.2300 · WENTEVINEYARDS.COM