



## **Riva Ranch Vineyard Pinot Noir**

Country: United States Region: Monterey, CA

Type: Red Varietal: Pinot Noir

Format: 12 x 750ml

BC AB SK MB

+25874 +25874 +890285

Speculative Open SO PWS

## **TASTING NOTES**

Colour: Light garnet red.

Aroma: This Pinot Noir has aromas of cherry, strawberry and vanilla, with hints of

toasted oak, earth and cigar box.

Taste: Shows flavours of black cherry and vanilla, undertones of earth and spice

are followed by a long fruity finish.

Food: Grilled pork chop, bbg ribs and filet mignon.

## **AWARDS & ACCOLADES**

 $2021 \sim 93$  Points. "This wine's vivid flavours and scintillating mouthfeel continue to elevate Riva Ranch Pinot Noir's reputation. Wild cherry, red beet, and Italian herbs circle around the long finish, revealing graceful balance." - The Tasting Panel, Feb/2024

 $2021 \sim 91$  Points. "Quite light in the glass, this bottling begins with herbal aromas of incense and bay leaf that enliven the black raspberry core of the nose. Juicy strawberry flavors are lifted by clove, incense and oak on the palate." - Matt Kettmann - Wine Enthusiast, Mar/2024

 $2021 \sim 91$  Points. "Cherries, forest berries, raspberries and sweet spices on the nose following through to a medium body with sleek tannins. Round and fruit-forward with a succulent and crunchy finish. Drink or hold." - James Suckling, Jan/2024

## **OTHER INFO**

This wine was previously known as Reliz Creek Pinot Noir. From the 2012 vintage onwards, Wente has changed the name to reflect the single vineyard origins. Since the early 1960's, Wente Vineyards has been growing Pinot Noir in the Arroyo Seco region of Monterey. This wine was named after the creek that runs through the Estate vineyards. 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. There are several blocks dating back to 1963, which are planted with the old Pommard and Martini clones. Neighboring these are much more recent, high-density plantings that include a variety of new clones. All of the fruit is hand picked and sorted.

