



*Siduri, named for the Babylonian goddess of wine, specializes in cool-climate Pinot Noir from growing regions across California and Oregon. Winemaker Adam Lee's constant pursuit of Pinot perfection has led to long-standing relationships with top growers in premier appellations from Oregon's Willamette Valley to California's Santa Barbara County.*



## 2017 PINOT NOIR SIERRA MAR VINEYARD

The Sierra Mar Vineyard is one of the southernmost sites in the Santa Lucia Highlands for Siduri. As such, the site usually gets a later start to the growing season, but the maturity of the fruit catches up a bit more quickly as the season progresses.

**APPELLATION:** Santa Lucia Highlands

**AROMATICS:** Baked plum, red cherry, raspberry and caramel

**PALATE:** Bright acidity framing racy dark fruits, with fine-grained tannins lengthening the finish

**ALCOHOL:** 14.8% | **TA:** .64 | **PH:** 3.39

**AGING:** 30% new French oak for 14 months

**CLONES:** Pommard, 23 and 777

### VINTAGE NOTES

California's 2017 harvest wrapped up early following summer heat spurts and a growing season that saw significant rain throughout the state ending a five-year drought. While October wildfires in North Coast wine communities made international headlines, the state's vineyards and wineries were not significantly affected.

### WINEMAKING NOTES

We employ 50% whole cluster fermentation on the Pommard section on the lower part of the Sierra Mar Vineyard, with 777 and 23 sections being completely destemmed. The final blend showcases the bright fruit of the 777 with the dark fruit of clone 23 and the earthiness and pleasantly grippy tannins of the whole-cluster Pommard.

