



Siduri, named for the Babylonian goddess of wine, specializes in cool-climate Pinot Noir from growing regions across California and Oregon. Our winemakers' 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.



2019 CHARDONNAY WILLAMETTE VALLEY

The Willamette Valley well-established as a region that is ideally suited for Pinot Noir. However, its Burgundian partner Chardonnay has been steadily rising to prominence with its easy elegance and brightness. The terroir of the Willamette Valley is gracefully captured by the Chardonnay grape, and Siduri is thrilled to finally be releasing a wine that is the exact style of Chardonnay that we love to enjoy ourselves.

APPELLATION: Willamette Valley

AROMATICS: White flowers, orange blossom, stone fruits

PALATE: A generous burst of Meyer Lemon is backed by pineapple with hints of brioche and vanilla, all interwoven on a long, succulent finish driven by vibrant acidity.

ALCOHOL: 13.7% | **TA:** .56 | **PH:** 3.44

AGING: 25% new French oak, 10 months

VINTAGE NOTES

The 2019 vintage in the Willamette Valley was a refreshing return to cooler growing conditions after a string of warmer vintages. The 2019 growing season started off with a relatively warm and wet early spring, with fewer heat spikes, leading to near-average fruit set. Late June and early July also had above average rainfall, followed by a drier period that saw the fruit mature gracefully. September and October saw a relatively rapid cool down, which saw winemakers picking in between the intermittent showers. The overall quality of the 2019 fruit was good despite these challenges, with the cooler weather devoid of heat spikes during harvest preserving acidity and elegance in the resulting wines.

WINEMAKING NOTES

The inaugural release of Siduri Willamette Valley Chardonnay is a blend of our favorite vineyards, predominately Maple Grove, Gran Moraine and Zena Crown. The picking decisions were flavor-based and focused on brightness and acidity, with roundness and volume coming from rigorous barrel stirring and sur lie aging. About 20% was fermented in stainless steel to preserve floral aromatics with a few of our favorite vineyard sections in concrete eggs, which adds finesse. The balance of the blend was barrel fermented and stirred twice a week during primary fermentation in order to continually build palate weight and roundness through the finish. Once primary fermentation was complete, we allowed malolactic fermentation to begin and finish naturally. The resulting wine is a harmonious blend that offers up freshness in spades, backed by mouthwatering acidity and richness that begs for another sip.