



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 EDMEADES VINEYARD

The fruit for the 2017 Edmeades Pinot Noir is 100% Pommard clone farmed near Philo, CA in Anderson Valley. At about 500 feet of elevation, this well exposed site tends to ripen earlier than other areas in Anderson Valley. The clone exhibits a nice spiciness not as common to other common clones.

APPELLATION: Anderson Valley

AROMATICS: Red fruit, tobacco, dried herbs, cola

PALATE: Bright red fruit, cranberry, slight earthiness

ALCOHOL: 13.7% | **TA:** .63 | **PH:** 3.41

AGING: 30% new French oak, 10 months

CLONES: Dijon 777 and 667

VINTAGE NOTES

The 2017 growing season in Anderson Valley began with cold spring and early summer nights, which extended the bloom time and led to smaller cluster and berry size. This in turn made for more enhanced fruit quality and more concentrated wine. The vintage had a number of heat spikes, most notably the heat wave during Labor Day. The early heat helped the fruit ripen while still retaining fresh acidity that shows through in the wine.

WINEMAKING NOTES

The 2017 Edmeades Pinot Noir exhibits classic 'su-bois' forest floor notes to accompany a bright cherry nose. The final blend is comprised of multiple sections of Dijon clone 777, as well as a splash of 667 to add roundness and palate weight to the blend. Just a touch of whole-cluster fermentation, as well as only 30% new French oak showcases a wine bursting with freshness and vibrant acidity.

