



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 YAMHILL-CARLTON

In comparison to the Chehalem Mountains fruit that we have used for the previous two decades, the fruit from the Yamhill-Carlton AVA produces bigger, richer wines. Though this works well for us given our California experience, our goal here is not to make a California wine out of Oregon fruit, but rather to produce something that is true to type. Moreover, we truly wanted to produce a wine not just with size but also with complexity. Thanks to the great work of vineyard manager, Ken Kupperman, we were able to get fruit that was ripe, rich, and yet also possessed the balance and complexity that we hoped to coax out of the wine.

APPELLATION: Yamhill-Carlton

AROMATICS: Cranberry, black plum, star anise, sage

PALATE: Restrained yet rich, showing red and black fruit and tight-grained tannins, finishing with refreshing acidity.

ALCOHOL: 13.8% | **TA:** .61 | **PH:** 3.47

AGING: 30% new French oak, 9 months

VINTAGE NOTES

After a warm spring in Yamhill-Carlton in 2016 set the stage for increased bud fruitfulness, wet and cool conditions prevailed in 2017, delaying bud break and fruit set. Vineyards throughout the region set an above average crop, which achieved ripeness following a very warm August, giving us an abundance of flavor once fruit was thinned to lessen the crop load. Not only did the 2017 Vintage provide wines of exceptional fruit purity and finesse, but the warmer weather made color and tannins more easily extracted from the berries. The net result is another entry in the list of outstanding recent Yamhill-Carlton vintages.

WINEMAKING NOTES

Our Yamhill-Carlton Pinot Noir comes from the Gran Moraine Vineyard as well as the smaller vineyard that surrounds the Gran Moraine Winery. Because the vineyard surrounding Gran Moraine Winery is dry-farmed we began picking there, spending more time looking at vine conditions rather than concerning ourselves with sugar numbers. We look for the first signs of stress in the leaves and determine whether to begin harvesting the fruit or not. The Gran Moraine Vineyard is a large vineyard with multiple blocks of different clone and rootstock combinations and thus we sample it quite frequently. After the fruit is harvested, we mix up the fermentations by using whole cluster on some lots, and completely destemmed on the other ferments. After fermentation and malolactic we evaluate all our lots and chose the best of the best from these two vineyards to create the Yamhill-Carlton final blend.