



WILLAMETTE VALLEY PINOT NOIR

The 2017 Siduri Willamette Valley Pinot Noir comes from vineyards in three different appellations in Oregon—Yamhill–Carlton, Chehalem Mountains, and Eola–Amity. These three areas all bring different attributes to the blend. Grapes from the cooler Chehalem Mountains AVA lend fresh acidity and bright aromatics. This Chehalem Mountain fruit, along with the richer and rounder wines from the Yamhill–Carlton and Eola–Amity areas, give us a broad range of flavors that we blend together to create a wine that is simultaneously rich and zippy—the best of all possible worlds!

2017 VINTAGE

The 2016-2017 winter in Oregon provided ample rain, leading into a relatively cool and wet spring compared to previous years. Bud break in Oregon began in mid-April and as spring warmed up, record heat hit Oregon toward the end of May. As the heat spiked in mid-summer, véraison rapidly moved through the vineyards, accelerating the fruit development through to harvest in early September.

WINEMAKING NOTES

The 2017 Siduri Oregon harvest started on September 16th in the Hawks View Vineyard, and ended exactly one month after, with the last pick taking place at the Shaw Vineyard. We took our time picking across our various vineyards up and down the Willamette Valley, oftentimes making multiple passes in the same vineyard due to differences in ripening between the blocks. The Siduri Willamette Valley Pinot Noir consists of no less than 7 different clones from 7 different vineyards. This provides us with the wine lots that vary in aromas, flavors and texture. Since we keep every vineyard block separate during fermentation and aging, we spent an extensive amount of time on the blending of this wine. This Pinot Noir offers aromas of fresh cranberry, red plum, tea leaf, sage and boysenberry linger on the nose. Bright, fresh acidity hits the palate up towards the front. Juicy, modest texture in the mid-palate with delicate tannins.

ALCOHOL: 13.8%

TA: .58 pH: 3.60

