



SIDURI WINES

2003 Sonoma County Pinot Noir

By focusing solely on Pinot Noir from the most prestigious vineyard sites in California and Oregon, and by vinifying each barrel separately by lot, clone, yeast and cooper, we champion individuality of place and intensity of flavor in each wine we produce

Production & Technical Data

pH	3.93
ta	.524
alc.	14.91

Winemakers' Comments

Possessed of a multitude of microclimates, elevations and soil types, Sonoma County is renowned for its viticultural diversity. (as evidenced by our range of harvest dates and brix levels). Given our relationships with so many of the regions' top growers, we felt in a unique position to produce a "best of the best" blend from 22 select coastal, valley and mountain lots.

We kept the individual vineyard lots separate throughout winemaking, using a myriad of different yeasts, fermenting vessels and barrels to magnify their individual character and provide more dimension and complexity to the final wine. The wine spent a total of 30 days on skins between cold soak and fermentation before aging for nine months in 100% French oak (43% new).

Our 2003 Sonoma County Pinot Noir shows Intense, jammy flavors of black cherry, black berry and strawberry elevated by firm, fine-grained tannins. The round silky mouthfeel gives way to a long finish showing notes of sweet earth and oak spice. Drink now through 2008.

**"To drink Siduri is to drink some of the best Pinot Noir
made in America today."**

- Matt Kramer, New California Wine

"One of My Favorite Wineries"

- Robert M. Parker, Jr.