



SIDURI WINES

2004 Abre Vert 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: 4.04
Total Acidity: .43
Alcohol. 14.1

100% French, 37.5% New Ermitage,
Aquitaine, Quintessence

Cases: 193

Winemakers' Comments

Arbre Vert is a vineyard that keeps on getting more interesting each year as the (now 20 year old) vines grow older, and the roots grow deeper. It seems that, with each new year, the wines add another new layer of flavor and complexity. The 2004 version of Arbre Vert is an interesting mix of mushrooms, earth, underbrush, barrel spice and black cherries. The rich, lush mouthfeel may cause one to mistake this wine for something from the Russian River Valley, but the aromas and flavors definitely scream 'Willamette Valley' We selected a blend that was about 40% new oak on this wine because we wanted to respect the fruit flavors, and we definitely did not want to detract from the 'essence of place' expressed in this wine. The clone breakdown for this wine is 75% Pommard & 25% clone 115. The Pommard is an old Coury Clone of Pinot Noir snuck into Oregon by Charles Coury and planted at the Arbre Vert vineyard in the 1970s. This wine is beautiful - it is elegant and robust. We feel this wine will be great over the next 3-5 years.

**"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.**