



SIDURI WINES

2005 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	3.7
ta	.53
alc.	14.1

Cooperage: 11 months in 50% new French oak (Francois Freres, Remond, Magrenan, Ermitage, Boutes Sirugue, Billon)

1,700 cases bottled in screwcaps

Winemakers' Comments

The 2005 Siduri Sonoma County Pinot Noir provides an ideal introduction to this exciting vintage. For the past few years our Sonoma Pinot has been an especially good value and a fine indicator of the character of the vintage. This is especially true in 2005. With Pinot prices on the rise we think you will be hard-pressed to find a more price-friendly, character-filled Pinot Noir on the market. For those of you searching for an "everyday Pinot" with something extra, this is the wine for you!

The 2005 Sonoma County Pinot Noir is a blend of wine from 7 different vineyards representing the Sonoma Coast, Sonoma Mountain, and Russian River Valley appellations. Specifically, it is a blend wine from the Sonatera and Terra di Promissio Vineyards (Sonoma Coast), Van der Kamp (Sonoma Mountain), and Ewald, Keefer, Lewis, and Sapphire Hill Vineyards (Russian River Valley). This blend was arrived at by combining barrels from several vineyards and then adding a percentage of our already determined Russian River blend to give the final wine additional fruit and richness. The 2005 Sonoma County Pinot Noir possesses good, red berry fruit and refreshing acidity but also a distinct earthy spice to it. Unlike some of the previous versions of this wine, the 2005 Sonoma Pinot is not all about the fruit but also shows more complex, secondary flavors as well. Undoubtedly, this is due to the Sonoma Mountain and Sonoma Coast fruit, which tends to be less purely fruit driven and have more forest and earthy characteristics. Although this wine drinks well by itself we find that it really shines with some food, such as salmon on the grill or other grilled fish or lighter meats.

RELEASE DATE: September 2006

"One of My Favorite Wineries" – Robert M. Parker, Jr.