



## 2006 Siduri Sonatera Vineyard Pinot Noir

In astronomy there is a term called a “protostar.” A protostar is an object formed from a giant molecular cloud and is the early stage in the formation of a star. Becoming a star isn't easy. And it takes time. The protostar phase alone takes 100,000 years. For quite a few years now we have had a handful of “star” Pinot Noir vineyards. Places like Pisoni, Garys’, Rosella’s, Clos Pepe, Cargasacchi, Hirsch, and Keefer all possess a certain degree of star power. Well, we believe that there is one other vineyard that is in the process of becoming a star and that is the Sonatera Vineyard. Fortunately, it takes less than 100,000 years for a vineyard to become a star. But what exactly does it take to be a star vineyard? Certainly good press is part of the equation. The first two releases from the Sonatera Vineyard received 91 point ratings from Robert Parker and the 2005 Pinot received 92 points from *Wine Spectator* Magazine. But there’s more to it than great reviews. There’s also a synergy between the grower and the winery that is vital. This synergy extends to the farming practices, the commitment of both parties to increasing quality, and even to the grower supporting the winery by showing up at tastings and working together to promote the wines. Marne and Debbie are two of our most passionate growers who strive to increase grape quality every vintage, who are willing to honestly criticize what they have done in the past and work to make improvements in the future and who believe that the best is yet to come both for the Sonatera Vineyard and for Siduri Wines. These are the types of growers we love.

The 2006 Sonatera Vineyard Pinot Noir is certainly as successful as the past releases and perhaps even surpasses them. It is a blend of 32% Pommard clone with the remainder equally spread out between 115, 667, and 777 clones. The wine was aged in 81% new French oak for ten months and, once again, bottled without fining or filtration.

Despite its low alcohol (at least these days—it is only 13.6%), the 2006 Sonatera Pinot Noir is one of our darkest and most extracted Pinots. With blackberry, blueberry, and even hints of pepper and chocolate this impressive Pinot Noir drinks well now but will undoubtedly cellar well for 5+ years.

**95 points** *Connoisseurs’ Guide*

**486 cases produced**

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