



*Siduri, named for the Babylonian goddess of wine, specializes in cool-climate Pinot Noir from growing regions across California and Oregon. Winemaker Adam Lee's constant pursuit of Pinot perfection has led to long-standing relationships with top growers in premier appellations from Oregon's Willamette Valley to California's Santa Barbara County.*



## 2016 PINOT NOIR PRATT VINEYARD - SEXTON ROAD

The Pratt—Sexton Vineyard is on Sexton Road, between Sebastopol and Occidental on the Sonoma Coast. This hillside vineyard is farmed by Jim Pratt, who we are lucky enough to have farm a couple of our other vineyard-designate sites – Parsons and Ewald. We harvest 3 different clones at the Pratt—Sexton property including a somewhat mysterious Jackson clone which was isolated from old Pinot Noir plantings in Jackson, California.

**APPELLATION:** Russian River Valley

**AROMATICS:** Wild berries, exotic spice, forest floor and wood ear mushroom

**PALATE:** A sleek and refined wine with ample acidity, showing black cherry accents and mid-weight tannins

**ALCOHOL:** 13.8% | **TA:** .69 | **PH:** 3.35

**AGING:** 30% new French oak for 10 months

**CLONES:** Pommard, Jackson and 777

### VINTAGE NOTES

2016 was yet another year of drought and, after the tiny 2015 crop (which we all attributed to the drought), we expected 2016 to be another small crop. Instead, the 2016 vintage yielded a slightly larger than normal crop of outstanding Pinot Noir clusters. Much like 2013–2015, the vintage had ripened earlier with harvest commencing in mid-August. Fortunately, the weather never turned too hot, and the grapes we harvested were of fantastic quality. Wine writer Antonio Galloni said about this vintage, “Simply put, 2016 is one of the most consistently brilliant and alluring young vintages I have ever tasted in Sonoma.”

### WINEMAKING NOTES

This wine shows us the “big” characteristics typical of Pratt–Sexton and more, with additional earthy complexity from the use of whole clusters in Pommard clone. One of the reasons the Pinots from this location are “big” is because the acid levels are so high here that the grapes need to achieve higher sugars for the acids to be low enough to successfully complete malolactic fermentation. Unfortunately, this is one place where 2016 yields were tiny and there is very little of this wine to go around.

