



ZENA CROWN PINOT NOIR

Zena Crown sits atop the Eola-Amity hills in the teeth of the Van Duzer Corridor – a gap in the Coast Range that draws cool air into the Willamette Valley from the Pacific Ocean. This cooling effect delays ripening while preserving the bright natural acidity of the fruit, creating wines with tremendous aromatic finesse and vibrancy. The steady, predictable afternoon breezes also limit berry sizing, creating wines that are rich in color and soft tannins. Dijon clones 115, 667, 828 as well as the Pommard clone are planted on a mix of 8 different soil types – creating a plethora of blending combinations to highlight this truly breathtaking vineyard. The distinctive nature of this vineyard is easily perceptible in Siduri’s lineup and serves as a beautiful contrast to our California Pinot Noirs – rich and extracted yet elegant and balanced, this wine is a true Eola-Amity Hills Pinot Noir that shows its terroir in spades.

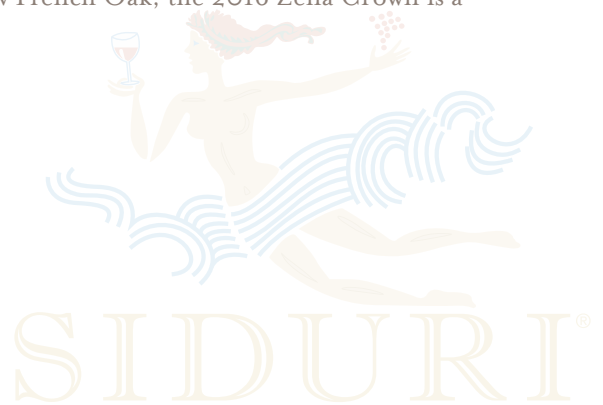
2016 VINTAGE

On the heels of beautiful vintages in 2014 and 2015, 2016 followed up with another bounty of outstanding Pinot Noir fruit. A warmer than average growing season produced an above-average crop that was harvested on the early side. Oregon has not seen a string of 3 consistently outstanding vintages until 2016, which – for the third year in a row – was a gift to winemakers and viticulturists alike. Vintages like 2016 are celebrated nearly unanimously because every winemaker made the wines they set out to make without Mother Nature throwing a wrench into their plans.

WINEMAKING NOTES

On the nose, dark fruits explode from the glass – black cherry and plum are accented gracefully by orange peel and nutmeg. The complex fruit is showcased again on the palate, with bright acidity and supple tannins lengthening a finish that glides along effortlessly. Dijon clones 115, 667 and 777 integrated seamlessly for the 2016 blend. A testament to the purity of the 2016 vintage, this wine balances power with finesse. The deep color, soft tannins and dark fruit profile showcase the lengthened ripening period, with pleasant acidity providing harmony and freshness. Aged 10 months in 30% new French Oak, the 2016 Zena Crown is a wine that we fell in love with instantly.

Alcohol: 14.2%
TA: 6.4 g/L
pH: 3.57



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