



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.



2018 PINOT NOIR SANTA LUCIA HIGHLANDS

The vineyards of the Highlands are planted on the terraces of the Santa Lucia mountain range, overlooking the Salinas River Valley. Here, fog and breezes off nearby Monterey Bay funnel southeast, between the Santa Lucia and Gabilan ranges, creating a cool, true Region I climate. The exceptionally long SLH growing season of early bud break, lack of fall rains, and prolonged harvests allow the grapes to develop full, phenolic ripeness and flavors. The 2018 blend comes from Lemoravo vineyard, which is located towards the southern end of the Santa Lucia Highlands AVA. Sierra Mar, Soberanes and Garys' vineyards are represented in small percentages in this blend as well.

VINEYARDS: Lemoravo, Sierra Mar, Soberanes, Garys', Rosellas

AROMATICS: Cherry, cassis, star anise, tobacco

PALATE: Brisk acidity and fine-grained tannins, balancing red and black fruits with sage and earth notes

ALCOHOL: 14.5% | TA: .58 | PH: 3.51

AGING: 25% new French oak for 9 months

CLONES: Pommard, 115, 667, 777, 828 and Pisoni Selection

VINTAGE NOTES

Temperatures in the Santa Lucia Highlands were very mild throughout the growing season of 2018, with very few extremes. The mild summer led to mild and dry fall weather without any major heat events, which allowed fruit to ripen evenly on the vine. These factors contributed to a later start to harvest than previous vintages. The mild weather and lack of fall rain produced rich, opulent wines with intense color and aromatics. The 2018 growing season stood in stark contrast to the challenges and extremes of 2017. After experiencing a string of drought-affected vintages and earlier picking times, 2018 provided a well-deserved breath of fresh air for grape growers and winemakers.

WINEMAKING NOTES

After a later start to the vintage in 2018, this Pinot Noir is a blend of five vineyards with the idea of producing the most complex and appealing Santa Lucia Highlands Pinot Noir possible. Featuring 10% whole cluster fermentation and 9 months of aging on mostly neutral oak, the 2018 Santa Lucia Highlands Pinot Noir has aromas of cherry, cassis, star anise, menthol, tobacco. Juicy and rich, with weighty tannin and brisk acidity, this wine highlights the spectrum of fruit flavors from throughout the Santa Lucia Highlands.