



Siduri, named for the Babylonian goddess of wine, specializes in cool-climate Pinot Noir from growing regions across California and Oregon. Our winemakers' 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.



2021 PINOT NOIR BLOOMFIELD VINEYARD

Located along the rolling hills Southwest of the town of Sebastopol, Bloomfield is on the cool fringe of Pinot Noir winegrowing. Fog and wind pulled in by the Petaluma Gap lead to gorgeous foggy mornings that delay ripening, making Bloomfield one of the last vineyards we pick. The sandy soils provide very good drainage and reduce vigor considerably, which typically results in crop loads of 1-2 tons per acre. The flavors of this wild landscape translate into the glass beautifully, with bramble, Earth and floral tones that are distinctly "west-county".

VINEYARDS: Bloomfield

AROMATICS: Raspberry, Turned Earth, Wet stone

PALATE: Blackberry purée, Black tea, Sandalwood

ALCOHOL: 13.9% | **TA:** 5.6 | **PH:** 3.55

AGING: 30% new French oak for 10 months

CLONES: 115, 777, Pommard

VINTAGE NOTES

The 2021 growing season on the Sonoma Coast was marked by a relatively cool spring and mid-summer, with heat picking up towards the finish line of harvest. The lighter than average crop accelerated ripening, leading to an early and compact harvest season during the first half of September. Vintners on the Sonoma Coast were rewarded for the hurried harvest season with outstanding, intense flavors, dark colors and soft tannins.

WINEMAKING NOTES

Always a late ripening vineyard, we typically find that Bloomfield has ripe flavors and soft tannins around 23°-24° Brix. After a 7 day cold soak, we let the tanks warm up and punch them down 3 times per day to increase color and tannin extraction. Bloomfield does not usually see much whole-cluster – the clusters are often very light and don't set well, which would result in more wood flavor than fruit. The fully destemmed fruit rests in 30% new French oak prior to bottling 10 months later.

