

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.



## 2022 PINOT NOIR PERILUNE VINEYARD

The Perilune Vineyard lies in a pocket canyon along Highway 246 in the rugged and windswept Sta. Rita Hills. Perilune features a gorgeous array of steep hillsides and valley floor sections that are a winemaker's dream when it comes to winemaking and blending. Planted in 2017, this vineyard quickly became one of our favorite components for the Sta. Rita Hills blend and the very best barrels were deemed worthy of a single vineyard bottling.

APPELLATION: Sta. Rita Hills

AROMATICS: Freshly opened rose, red cherry, pomegranate

PALATE: Maraschino cherry, baked strawberry, allspice

ALCOHOL: 14.5% | TA: 6.1 g/L | PH: 3.66

CLONES: 114, 828

## VINTAGE NOTES

The Sta. Rita Hills began the 2022 growing season with a slightly later than usual bud break and remained unusually cool through July. This gave most winemakers the impression that it would be a later harvest. Labor Day Weekend shattered those expectations with an intense heat wave that lasted for several days. With the smaller clusters in berries in the windier areas of Sta. Rita Hills, we snapped into action quickly to get the grapes picked to avoid dehydration. Our growers' ability to remain nimble and adapt quickly was a thing of beauty, and the freshness and depth of the wines are owed to them. Although it was full of surprises, the 2022 vintage produced some beautiful wines.

## WINEMAKING NOTES

The debut-vintage 2022 Perilune Vineyard Pinot Noir features our favorite (and incredibly steep) hillside section of clone II4, with just a splash of clone 828 from the valley floor. The wine is rich, with a core of steeped blackberry and plum that is rounded out with accents of cigar box and sandalwood. A light touch of whole-cluster fermentation is used to give the wine additional grip and tension. This wine quickly became one of our in-house favorites and we hope it becomes one of yours as well!