



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 SEASCAPE VINEYARD

Redwood groves to the east, the Pacific Ocean to the west, and a small, sunny ridge top planted to Pinot Noir in between – that is the picturesque Seascape Vineyard. Sitting 1,150 feet above Bodega Bay, Seascape is extremely cold – often ripening in late October – almost always the last vineyard that we will pick. This gem of a vineyard was planted in 1998 next to the well-known Coastlands Vineyard and produces beautiful flavors from this cold edge of wine growing.

VINEYARDS: Seascape

AROMATICS: Strawberry, Rose Petal, Underbrush

PALATE: Mulberry, Graphite, Allspice

ALCOHOL: 14.1% | **TA:** 5.8 | **PH:** 3.57

AGING: 30% new French oak for 10 months

CLONES: Wadenswil 1A, Dijon 777

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 a compact harvest season during the second 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

Seascape is a beautiful, captivating vineyard – which is helpful while patiently waiting for it to ripen, as it is the last vineyard we pick almost every year. Clone 1A is a rare find here, a late ripening clone that pushes some stunning aromatics from the glass. Clone 777 gets ever-so-slightly riper and rounds out the mouthfeel and adds fresh, crunchy fruit. Just a dash of whole cluster (10%) is used here to heighten earthy aromatics and add a bit more grip through the finish. A light touch of new French oak is used, with 30% and 10 months of barrel age.



SIDURI®