



SIDURI

Siduri, named for the Babylonian goddess of wine, specializes in cool-climate Pinot Noir & Chardonnay from growing regions across California and Oregon. Our winemakers' constant pursuit of perfection has led to long-standing relationships with top growers in premier appellations from Oregon's Willamette Valley to California's Santa Barbara County.



2023 CHARDONNAY SONOMA COUNTY

The Cougar Ridge Vineyard, located on Stonestreet's rugged and wild Alexander Mountain Estate, was selected as the primary source of our Sonoma County Chardonnay due to its incredible range of soils, elevations, and aspects. The vines snake their way around terraced blocks, rising 650 feet above the valley below. The variability of flavors and maturity around these terraced blocks provide a broad spectrum of bright flavors and a backbone of minerality that shines through the bright finish. With just a splash of the floral 809 clone from Matanzas Creek Vineyard in Bennett Valley, the Sonoma County Chardonnay offers plenty of bright, juicy fruit with old-world finesse and minerality. Our team is thrilled to be able to produce a Chardonnay from these gorgeous vineyards in our own backyard.

APPELLATION: Sonoma County

AROMATICS: White peach, orange blossom, ginger

PALATE: Meyer lemon, apple, crème brûlée

ALCOHOL: 14.1% | **TA:** 5.6 | **pH:** 3.49

AGING: 10 months, 20% new French oak and 5% stainless steel

CLONES: 667 & 777 Upper Barn, Old Wente, Dijon 76 & 96, and UCD 809

VINTAGE NOTES

The 2023 growing season in Sonoma County proved to be worth the wait, as a cool, wet winter delayed the start of the season. Consequently, everything commenced later in 2023, with temperatures only beginning to rise above the low 80s in early July. Typically, grape sampling begins in early August as we prepare for harvest, but not in 2023. In fact, veraison—the stage indicating about 45 days until picking—had just begun for most of our vineyards around that time, marking a departure from the norm as harvest didn't begin in August for the first time in a while. Thankfully, August and September brought warmer weather, gradually ripening the grapes until the flavors and acids were in perfect harmony. Picking did not begin until September 21st – roughly three weeks later than 2022 – and lasted until Halloween. The 2023 wines are fresh, vibrant, and packed with flavor – the signature of each individual site shining brightly.