



SIDURI

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.



2023 PINOT NOIR BARBIERI VINEYARDS

The Barbieri Vineyard represents a homecoming of sorts. We purchased fruit from the Barbieri Vineyard almost 15 years ago. At that time the vineyard was planted to Zinfandel and produced a superb wine, although the vines were declining in health. It was obvious that the vineyard needed to be replanted and, when the property sold, it was replanted to Pinot Noir. Now, after some years (and another sale) we once again have access to this superb plot of land. Though it is different walking rows that were once planted to head-trained vines and are now younger, vertical-shoot positioned vines, the contours of the land, and the outstanding quality of the wine that is produced from it, remains.

APPELLATION: Russian River Valley

AROMATICS: Plum, black licorice, sandalwood

PALATE: Black cherry, cola, incense

ALCOHOL: 14.5% | **TA:** 5.6 | **pH:** 0.4

AGING: 10 months, 25% new French oak

CLONES: 667, 777, 828 & Pommard

VINTAGE NOTES

The 2023 wines are fresh, vibrant, and packed with flavor – the signature of each individual site shining brightly. The 2023 growing season in the Russian River Valley proved to be worth the wait, as a cool, wet winter delayed the start to 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, acids and tannins were all just right. 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.



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