



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 DUTTON-PERRY RANCH VINEYARD

For years, the Keefer Ranch Vineyard has been a stalwart in the Siduri portfolio of Pinot Noirs. This remains to be the case, even though the name of the vineyard has changed to the Dutton-Perry Ranch Vineyard. This was done because of a change in ownership of the vineyard – in other words, the name is different but the important stuff remains the same. The Dutton-Perry Ranch Vineyard is in the Green Valley sub-appellation of the Russian River Valley. This puts it into the far western edge of the Russian River Valley and into the cooler part of the Appellation. This cool and foggy location allows for the grapes to ripen slowly and achieve remarkable physiological ripeness. We are fortunate to source from four sections of the Dutton-Perry Ranch Vineyard, each possessing a different clone. This combination of site and selection allows us to consistently produce an outstanding Dutton-Perry Ranch Pinot Noir every vintage.

APPELLATION: Russian River Valley

AROMATICS: Pomegranate, Bing cherry, mint

PALATE: Red plum, black tea, sage

ALCOHOL: 14.2% | **TA:** 5 | **pH:** 3.71

AGING: 10 months, 25% new French oak

CLONES: 114, 777, Pommard

VINTAGE NOTES

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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