



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 BLOOMFIELD VINEYARD

Located along the rolling hills Southwest of the town of Sebastopol, Bloomfield is on the cool fringe of Pinot Noir winegrowing. Fog and wind pulled in by the Petaluma Gap lead to gorgeous foggy mornings that delay ripening, making Bloomfield one of the last vineyards we pick. The sandy soils provide very good drainage and reduce vigor considerably, which typically results in crop loads of 1-2 tons per acre. The flavors of this wild landscape translate into the glass beautifully, with bramble, Earth and floral tones that are distinctly "west-county".

VINEYARDS: Bloomfield

AROMATICS: Black plum, mocha, pine resin

PALATE: Black raspberry, black tea, savory spice

ALCOHOL: 13.5% | **TA:** 5.5 | **PH:** 3.55

AGING: 20% new French oak for 10 months

CLONES: 115, 777, Pommard

VINTAGE NOTES

The 2022 vintage on the Sonoma Coast was very memorable. After a relatively early bud break, we experienced mild weather through bloom and most of the summer. A lighter than average crop ensured excellent concentration in the wines, and things got very interesting in September. After a prolonged heat wave, we were moving at an incredibly fast pace to bring the fruit in. Once we were able to catch our breath a bit – it rained – because of course it would. After a lull in the pacing – and a nice chance for the rain to knock the dust off the fruit – we resumed harvest at a saner pace and the fruit was brought to the winery in excellent condition. The wines from 2022 show outstanding sense of place and freshness despite the myriad challenges. The logistical puzzle of picking crews, trucks and fermentation space was a wild one, but the wines that are coming out of this wild vintage are well worth it!

WINEMAKING NOTES

Always a late ripening vineyard, we typically find that Bloomfield has ripe flavors and soft tannins around 23°-24° Brix. After a 7 day cold soak, we let the tanks warm up and punch them down 3 times per day to increase color and tannin extraction. Bloomfield does not usually see much whole-cluster – the clusters are often very light and don't set well, which would result in more wood flavor than fruit.

