

# FIDDLEHEAD CELLARS

Sta. Rita Hills  
*2008 Seven Twenty Eight*  
FIDDLESTIX Vineyard Pinot Noir

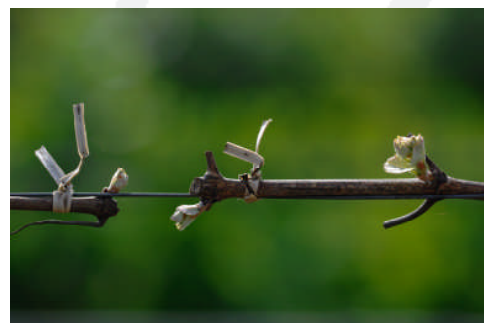


## KATHY'S CORNER

*The most admired wines reflect their sense of place, their place of distinction, the place that creates their unique and unquestionable personality. At Fiddlehead, my purpose was to find the place where Pinot Noir was unmistakably Pinot Noir. This release was made twelve years after purchasing the ground that I believed was indeed a very special place, the place that now lies in the heart of what achieved the AVA Sta. Rita Hills (in 2001), on Santa Rosa Road, at mile marker 7.28. That place is Fiddlestix Vineyard. This wine purposefully bears its place name, Seven Twenty Eight, to recognize its "roots", and to give reason to its personality. The winemaking respects this sense of place with traditional, non-invasive and non-manipulative winemaking, and with a commitment to creating expressive wines that demand an extraordinary vineyard. Its richness and yet restrained expression remind us of those historically exceptional homes for Pinot Noir.*

## THE ESTATE VINEYARD and VINTAGE

- Located in the heart of the Sta. Rita Hills on Santa Rosa Road, Fiddlestix Vineyard is the confluence of an exceptional growing environment that meets the finicky demands of Pinot Noir. On the north side of a tight east-west running valley, fog hovers over our vines until mid-morning. Then coastal afternoon breezes blow through the Santa Rita Hills, ensuring cool grapes over a lengthy day of sunshine. Temperatures infrequently rise above 75°. The soil is well-drained clay loam loaded with chert and Monterey shale, specifically of the Gazos and Botella soil series. Truly a Pinot Noir paradise!
- 35 unique blocks of Pinot Noir, across 100 acres first planted in 1998, are meticulously farmed with sustainability as the guiding force.
- A short crop in select blocks due to a serious Spring frost mid-March and early April and a heat spike flaring mid-May followed by extreme wind, all of which followed the previous 2007 vintage beset by Winter frost. In spite of turbulent weather patterns, timing of key phenology events was "normal" with budbreak: 2<sup>nd</sup> – 3<sup>rd</sup> week of March; bloom: 3<sup>rd</sup> – 4<sup>th</sup> week of May; veraison: 2<sup>nd</sup> week of August. Night harvested September 11 – Oct 6, 2008 (almost identical to 2007).



## THE WINE

- A mixture of clones ensure diversity on the palate. Included is a selection of six clones: Pommard 4 and 5, and Dijon clones 667, 777, 113, and 115, each adding significant layers to the palate as a reminder of the intensity of place.
- Fermented in small open-top vats, allowing 2 weeks of skin contact, and aged 16 months in our favorite selection of tight-grain French oak (Rousseau, Bel Air, Cadus, Saury, Seguin Moreau, Marcel Cadet). Held a minimum of an additional two years in bottle to allow the pinot charm to shine in all its glory!
- "728" signature spice of black cherry cola, star anise, black pepper and dusty aromatics. Buttery mouth-coating tannins dance on the palate and linger with grace.
- 2200 cases produced.