FIDDLEHEAD

2013 SEVEN TWENTY EIGHT

FIDDLESTIX VINEYARD PINOT NOIR STA. RITA HILLS



KATHY'S CORNER

The most admired wines reflect their sense of place, their place of distinction that creates their unique and unquestionable personality. "Seven Twenty Eight" identifies our Vineyard mile marker on Santa Rosa Road (only 7.28 miles to the coastal Highway 1), which reminds us of the association of this exact place in the Sta. Rita Hills with successful cool-climate Pinot noir

The classic hallmark of Fiddlestix Vineyard is recognized as the interplay between our rich, cobbly earth, the punctuating bursts of black cherry fruit and the wine's dusty tannins. With each year of added vine age, the vineyard expands its alluring tasting aspects and holds onto its well-defined sense of place. With 100 acres of sustainably-certified farming at Fiddlestix Vineyard, we can't help but get excited about tethering the wine to the place.

Fiddlehead- established in 1989, and Fiddlestixpurchased as dirt in 1996 share a wealth of experience, and I hope to convey soul and sense of place in every sip.

Enjoy with Cheers, Kathy

- The Estate Vineyard: In our unique east-west running coastal valley, fog hovers over our vines until midmorning and then coastal breezes take over the direct cooling influence. The soil is well-drained clay loam and imparts coveted spice, volume, and concentration in our wines. 34 blocks- comprised of 7 Pinot noir clones on 3 different rootstocks- with varying aspects and soil diversity definitely enhance our opportunity to add layers into our wines.
- The 2013 Vintage: A long, sunny growing season marked the second vintage in a row of near perfect growing conditions. Picking began on September 2nd and extended to the 19th, a stretch that allowed us to discover the ideal maturity for each block across the

ranch. The extreme lack of rainfall (less than 7 inches) gave us small, even-sized berries that shouted



concentration with fully developed flavors.

• The Winemaking:

Clusters were gently hand-sorted into small picking bins in the coolest part of the night; picking finished before the early morning fog break, enabling us to harvest under the most protective conditions for this delicate grape. A combination of clones were cofermented in small vats; our self-mandated blind barrel tasting drove the balance of the final clonal blend for this vintage, including 115 (24%), 113 (22%), 4 (19%), 667 (17%), 777 (12%), and 5 (6%). Aged in 35% New French Oak (tight grain, air dried), with the remainder in once- and twice-used barrels

- The Wine: Tart black cherry and peppery cola spice aromatics intertwine with dried pomegranate and muddled blueberries. A vanilla-accented finish with fine tannins and black fruit flavors present this wine with both elegance and strength.
- pH = 3.31 Acid = 6.69 g/L Alc by Vol = 13.7%
- Production: 2880 cases produced