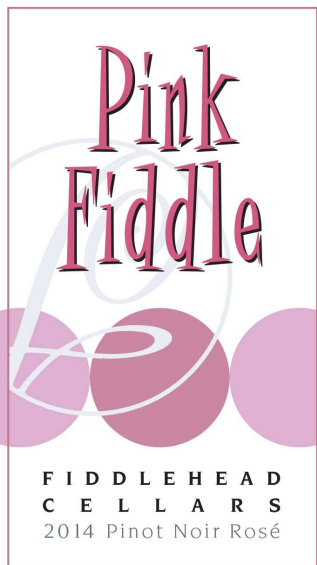


Sta. Rita Hills
2014 Pink Fiddle
 Rosé of Pinot Noir



KATHY'S CORNER

This flirty, dry Rosé of Pinot Noir delivers something for everybody, anytime. Incredibly versatile...it's great for a sip, romantic toast or warm weather excursion. Its stunning pink-coral hue, dry finish and round textures make it an easy pick. Unlike "ordinary" rosés, in Pink Fiddle the entire Pinot noir grape is dedicated to making this wine. Gentle pressing imparts that classic Fiddlestix Vineyard spice and pomegranate-cranberry freshness. It's simply delicious; no wonder the French routinely incorporate "pink" into their food and wine agenda. And now we have, too!

- **Vintage:** 100% 2014
- **AVA:** 100% Sta. Rita Hills, Santa Barbara County, Pinot-central!
- **Vineyard/Varietal:** 100% Fiddlestix Pinot Noir, Estate-owned, known for low yields, great color extraction, concentration and spice layers.
- **Clones:** Dijon 115 (9%), 113 (48%), 777 (30%) & Pommard 4 (13%)
- **Harvest Date:** August 15, 2014 Night harvested, hand-picked, hand-sorted in the Vineyard.
- **Alcohol:** 12.5%
- **Cases Produced:** 396

Is this a saignée (an early juice "bleed" from a red wine fermentation with the intention of concentrating the red wine...where the pink is just an afterthought)?

Nope! That's why it's got so much character. The entire grape cluster is dedicated to this wine and we farm the grapevines exactly like our most expensive wines. The grapes are picked with the intention of making a delicate, flavorful pink wine with modest alcohol.

How does this Rosé get that great salmon color?

In most red grapes, the skins carry the anthocyanins that color the juice and wine. At Fiddlestix Vineyard, we pick when the grape skins are "flavor" and "color" ripe; then we remove the stems and allow 48 hours of juice contact with the skins and manually mix the vats 2x/day. The now colored juice (or free run) is transferred to tank and the skins (with trapped juice) are lightly pressed and combined in the tank. The juice is then cold fermented to dryness (ie with no residual sugar!).

How do you describe this wine?

Expressive aromatics on the nose and abundant flavors on the palate. Aromatically you detect hints of red fruits, from raspberry to strawberry to cherry, along with delicious rhubarb notes and lingering all-spice throughout. Smooth, creaminess meets vibrant acidity and finishes with explosive minerality, all courtesy of our Vineyard located at mile marker 7.28. Think of this as another red wine for discriminating white drinkers!

When should we drink this wine?

Immediately and often! We release this wine just before Valentine's Day, two months after bottling, in order to highlight its distinctive bouquet, which is best enjoyed when this wine is young and fresh.

Any food pairing recommendations?

Go French with bouillabaisse or Cajun with chicken andouille gumbo or Thai with some shrimp curry. Anything with a little spice loves Pink Fiddle!

Best thing about this wine?

Our annual release celebration, Pinkie's Party, of course! Join us at the winery on the Saturday before Valentine's Day when Pinkie makes her debut, with specially paired foods and an abundance of flowing Pink Fiddle.

