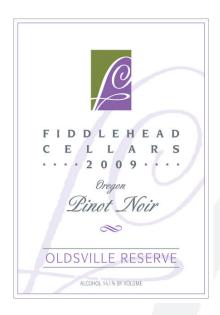
Willamette Valley 2009 OLDSVILLE RESERVE Oregon Pinot Noir



KATHY'S CORNER

I call this special Oregon bottling "OLDSVILLE RESERVE" after the winery address, Oldsville Road in McMinnville, where I made my first 15 vintages of Oregon Pinot noir. More recently, I am able to take even better care of the fruit by processing the grapes at my own facility in Lompoc. To do this, I carefully control the conditions of pick and transportation. After working diligently to farm for the vintage, maintain healthy soils, pull leaves and reduce crop as necessary, the decision of when to harvest is delicately determined around the vine and grape maturity, with consideration to the imminent weather conditions. I am always in the vineyard at harvest to field sort and to offer direction on picking strategy. At this time the cool early morning fruit is gently layered into shallow grape bins and immediately loaded into a refrigerated truck for transportation to my Lompoc winery.

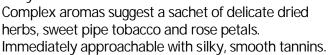
From vine to bottle...enjoy with Cheers!

THE VINEYARDS and THE VINTAGE

- AVA: 100% Alloro Vineyard located in the North Willamette Valley Chehalem Mts.
- Vineyard Source: The 70-acre Alloro Vineyard, planted in 1999, is situated on a southwest facing slope on Laurel Ridge, perched at a 700-foot elevation. Its Laurelwood soil is comprised of decomposed volcanic material below a top layer of ancient sedimentary soil. Fiddlehead controls specific blocks that are meticulously farmed to our specifications.
- <u>Vintage Notes</u>: A relatively warm start to the harvest season ended in a cooler than expected September and October. A late September heat spike pushed ripeness to perfection, with a harvest date of October 7th, 2009.
- <u>Harvest Notes</u>: Hand-harvested at "sun up", picking a total of 6.5 tons, including the Pommard clone (35%) and Dijon clones 114 (30%) and 777 (35%).

THE WINE

 Focused, fragrant and very
 Burgundian in style.



- Fermented with significant whole berry contribution in small open-top vats. 100% destemmed. Aged 13 months in tight-grain French oak, 35% new.
 Additionally aged in the bottle for seamless textures and most satisfying expression of place.
- 3.53 pH / 6.0 g / L Acid / 14.1% Alcohol
- 395 cases produced