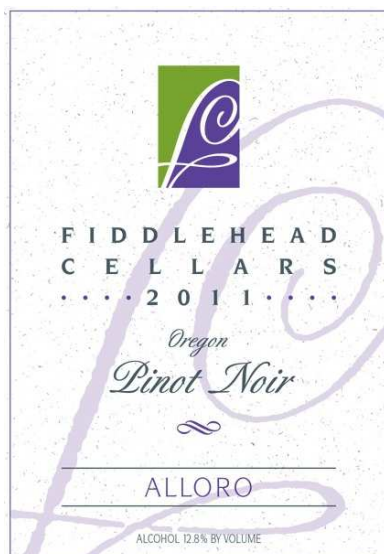


FIDDLEHEAD CELLARS

Willamette Valley 2011 Alloro *Oregon Pinot Noir*



KATHY'S CORNER

This prized vineyard-designated bottling, sourced from Oregon's Willamette Valley, is only produced in occasional vintages, where a stand-out barrel is identified through extensive blind tasting. The "find" is most thrilling as it reflects the incredible success of choices made throughout the season, starting with the Vineyard and ending with the timing of the release of the wine. The perfect choices, known only after the fact, together contribute to its outstanding balance and rewarding expression. The beauty in the bottle is always reflective of its specific growing district, the Chehalem Mts., and it always showcases the specialness of Pinot noir. Even though this wine is released with suppleness and elegance on the palate, it has proven to have superb longevity in the bottle and is a favorite with smoky grilled meats and aged cheeses. Anyone who knows Pinot noir is most impressed with its "wow" appeal.

THE VINEYARDS and THE VINTAGE

- Pick Date: October 27, 2011, our latest pick ever!
- AVA: 100% Alloro Vineyard, located in the North Willamette Valley Chehalem Mts.
- Vineyard Source: The 78-acre Alloro Vineyard, planted in 1999 is L.I.V.E. and I.O.B.C. Certified Sustainable. It is situated on a southwest facing slope on Laurel Ridge, perched at a 700-foot elevation. Its Laurelwood soils are comprised of decomposed volcanic material below a top layer of ancient sedimentary soil. Fiddlehead controls specific blocks that are meticulously farmed to our specifications.
- Vintage Notes: An abnormally late harvest, picked just days before Halloween. After a punishing start to the season with extended cold and rainy days throughout spring and summer, we rejoiced at a late season push to flavor ripeness. Slow ripening forced significant thinning, and greatly reduced crops.
- Harvest Notes: Hand-harvested at "sun up", with extensive field sorting. Transported as whole clusters via refrigerated truck to our winery in Lompoc for de-stemming and fermentation.

THE WINE

- Delivers everything you want from Pinot noir: finesse, restraint and seamless textures. Undertones of lavender rose petals and cinnamon, with overtones of sage, rosemary and thyme; dried cherries tie together those enticing spice components and the outstanding acidity freshens the palate and simply urges another indulging sip.
- 100% de-stemmed and fermented in a small, open-top fermentor, with significant whole berry contribution. Co-fermented as a clonal mix: 41% 777, 24% Pommard, 24% 114, 11% 115. Delicately punched down twice daily. Aged 13 months in tight-grain French oak from Tonnellerie Rousseau cooperage, splitting its life between new and once used barrels.
- 3.49 pH / 5.77 g / L Acid / 12.8% Alcohol
- 24 cases produced

