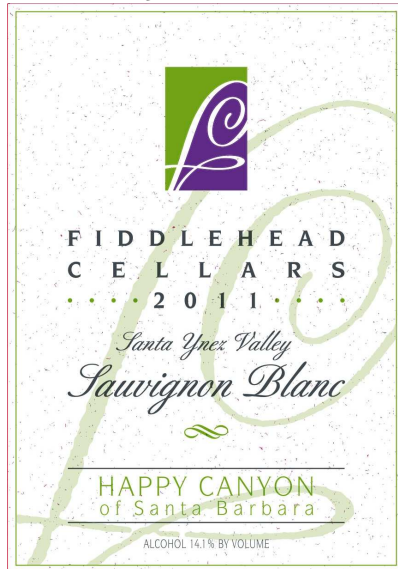


FIDDLEHEAD CELLARS

Santa Ynez Valley
2011 Happy Canyon
Sauvignon Blanc



KATHY'S CORNER

The HAPPY CANYON designation on this label pays tribute not only to a unique AVA, but also signifies our signature style of Sauvignon blanc at Fiddlehead. The place, Happy Canyon of Santa Barbara AVA (achieved November 2009), is home to six founding vineyards planted 1996-2001, and is located on the eastern edge of the Santa Ynez AVA. Soils are low in nutrients and are a mixture of loam and clay loam with red and yellow chert and serpentine cobbles. Morning fog lifts to plentiful sunshine, and it is the ideal home to Bordeaux (including Sauvignon Blanc) and Rhone varietals. During Prohibition, a simple alcohol was produced in Happy Canyon and legend has it that folks would "take a trip up Happy Canyon" to purchase the beverage...and the name stuck. In the Fiddlehead Portfolio, it is my most versatile, richer-style Sauvignon Blanc, "with a French twist". It marries fresh, ripe fruit with creamy, silky textures, much like a Pouilly Fumé style of the Loire Valley. It is non-grassy, and hence complements a huge range of food flavors. As a crowd pleaser for many palates, it certainly lives up to its name!

With cheers! KJ

The Harvest:

- August 31st and September 9-17th, 2011
- **The 2011 Vintage Notes:** Due to a Spring frost, we lost the entire crop from one of our vineyards. Reduced overall crop and small berries in the remaining crop left us with small yields and little production. Harvest was relatively spread out and blocks were closely monitored, as certain sections were ready "on schedule" while others required extra hang time for full maturity.
- **The Vineyard:** Vineyard mix is 80% Vogelzang Vineyard and 20% Grassini Vineyard. Clonal mix is 39% Musque clone and 61% Clone 1.
- **The Farming:** Our per-acre contract allows for a winery-vineyard partnership that readily benefits the finished wine. We are proud of the meticulous, flavor-driven, sustainable farming that defines our Happy Canyon sources. The grapes are picked in the cool, early morning hours, hand-sorted in the vineyard and whole-cluster pressed to preserve freshness and delicacy in the finished wine.



The Wine:

- **Smell, Taste and Texture:** Definitely a wine reminiscent of its French stylistic ancestry. Savory spices of sweet marjoram and oregano are joined by subdued nuances of fresh vanilla and sweet toasty oak. Asian pears and fresh apricot lead to expansive tangerine notes that finish with varietal minerality. Tamed in every way to highlight the layers, textures and sachet of spice.
- **Winemaking:** This supple and texturally rich wine shows the beauty of the blend: 1/3 fermented in stainless steel for aromatics and bright finish, 1/3 in new French oak barrels for layers and creamy weight and the remaining third from neutral French oak barrels for fruit tone and elegance. Barrel components aged *sur lie* for 9 months and completely nonmalolactic, resulting in a mouth-filling expression complemented by vibrant natural acidity.
- pH = 3.35, Acid = 6.57g/L
- **Production:** 639 cases bottled