

FIDDLEHEAD CELLARS

Sta. Rita Hills
2011 Lollapalooza

FIDDLESTIX Vineyard Pinot Noir



KATHY'S CORNER

Lollapalooza says it all!

From an Old English expression meaning "one that is extraordinarily impressive", this wine represents only our most outstanding barrels of Fiddlestix Vineyard Pinot noir. As the haiku on the back label suggests, the cool climate position at Fiddlestix sets the stage for this extraordinary selection. Through countless tastings and exhaustive discussion, my winemaking team and I strive to make a wine that is both striking in its flavors yet elegant in its approach. Silky smooth and full of passion, this bottle represents a harvest of early mornings, sustainable farming, nurturing winemaking and a lifetime commitment to producing Pinot noir that is true to the varietal and true to its viticultural roots. The concept is well defined from the start, and it is with this bottle that we end the journey of discovery of the "extraordinary one."

Share in the pleasure with our Cheers!

The Estate Vineyard

- Fiddlestix Vineyard is located in the heart of the Sta. Rita Hills on Santa Rosa Road. In our unique east-west running valley, fog hovers over our vines until mid-morning 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 Fiddlestix wines.
- 35 Unique blocks of Pinot noir, across 100 acres first planted in 1998; meticulously farmed with sustainability as the guiding force, a practice that extends from the vineyard to the winery.

The 2011 Vintage

- An unusually cool spring with early season frosts lowered temperatures in March and April to 33 degrees. Thankfully our wind machines helped protect Fiddlestix from any frost damage.
- Harvest dates: September 10 - October 1.



The Wine and Winemaking

- Hints of freshly cracked black pepper, briary berry and the famous Fiddlestix cola spice highlight the aromatics. A creamy vanilla start is courtesy of only the very best French Oak barrels in our cellar (45% new), married to lively acidity that is wrapped around blueberry essence and baking spices.
- A stunning example of the marriage of six Pinot noir clones, and a perfect illustration of how these building blocks create depth in this wine. Clonal composition: 113 (40%), 777(19%), 667(13%), 115 (10%), 5 (10%), and 4 (8%).
- Fermented in small lot vats, with twice a day punches, and racked directly to barrel. Aged 15 months in barrel for added finesse, and bottled in February of 2013.
- pH = 3.46, Acid = 5.85 g/L, Alc = 14.1%,
- 241 Cases Produced