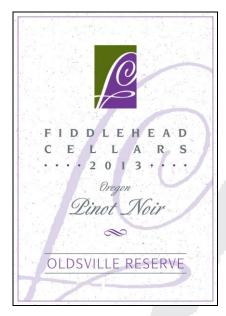
Willamette Valley 2013 OLDSVILLE RESERVE Oregon Linot Noir



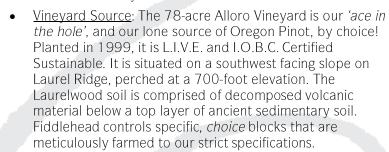
KATHY'S CORNER

This favorite Oregon bottling called "OLDSVILLE RESERVE" is named after the winery address, Oldsville Road in McMinnville, where I made my first 15 vintages of Oregon Pinot noir. Yet, I am keenly aware (as Dorothy once said) that there is no place like home to take care of this little gem waiting to happen. Today, and for over a decade and a half, I take even better care of the fruit by processing the grapes at my own facility in Lompoc, CA. I am adamantly committed to on-site presence at harvest, specifically to field sort and guide picking strategy. I continue to commute to Oregon with frequency to diligently work in concert with the vineyard owner, David Nemarnik, and to customize all cultivation and vine-related decisions around each vintage. And, as a man once said (or something close to it), a wine should not be judged by how much I love it, but by how much it is loved by others.

From vine to bottle...enjoy with Cheers!

THE VINEYARD and THE VINTAGE

- Pick Dates: September 20 & October 15, 2013
- <u>AVA</u>: 100% Alloro Vineyard, located in the North Willamette Valley Chehalem Mts.



Vintage Notes: Our close relationship with Alloro Vineyard proved invaluable for the 2013 vintage, as we fully utilized our ability to pick distinct fruit on a variable schedule. An idyllic spring lead into a warm summer full of bright sun and long growing days; perfect weather for Oregon Pinot Noir! But a late September storm system burst forth from the Pacific and gave us what essentially became a tale of two harvests: first picking the only ripe block (777) before the storm, and returning after the weather subsided to harvest the remaining ripe blocks which were only then ripe and ready.

• Harvest Notes: Hand-harvested and field sorted at "sun up"; bunches are gently layered into shallow grape bins, pick total = 5.86 tons. Bins were immediately loaded into the awaiting refrigerated truck with the transport temperature set at 35°F. Without delay, the grapes were sent directly to FiddleHeadquarters in Lompoc, CA for immediate processing by the can't-get-enough crush crew.

THE WINE

 Supple and delicious, our 2013 Oldsville
Reserve leaps from the glass to present our respect for terroir.
100% de-stemmed (no whole cluster fermentation needed



here!) and fermented in small lots with significant whole berry contribution. Aged 13 months in tight-grain French Oak, 35% new. Black cherry, hints of rhubarb, and a potpourri of lavender, thyme, δ subtle mint thrill the palate. Finishing notes of blueberry, vanilla cream and baking spice enrich the lovely balance between structure and acidity.

- pH = 3.46, Acid = 6.35g/L, Alcohol = 12.8%
- Production: 385 cases bottled