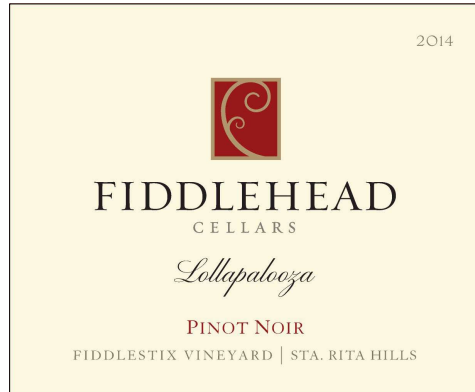


FIDDLEHEAD

CELLARS

2014 LOLLAPALOOZA

FIDDLESTIX VINEYARD PINOT NOIR
STA. RITA HILLS



VALLEY FOG KISSES
FIDDLESTIX VINEYARD BLOSSOMS
LOLLAPALOOZA

KATHY'S CORNER

From an Old English expression meaning “one that is extraordinarily impressive,” this wine earns its name ‘Lollapalooza’ in that it represents only the most outstanding Pinot noir barrels of our acclaimed Fiddlestix Vineyard. As the haiku on the back label suggests, the cool climate and fog-laden position of Fiddlestix in the Sta. Rita Hills sets the stage for this astounding selection. Through countless tastings and exhaustive discussion, my winemaking team and I strive to make a wine that is both striking in its flavors and 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 its varietal and true to its viticultural roots.

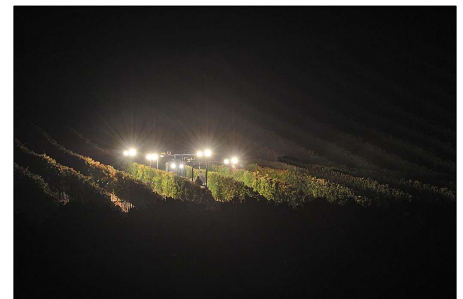
With cheers, Kathy



- **The Estate Vineyard:** In our unique east-west running coastal valley, fog hovers over our vines until mid-morning when coastal breezes take over the direct cooling influence. Our soils are well-drained clay loam and impart coveted spice, volume, and concentration in our wines. 34 blocks- comprised of 7 Pinot noir clones on 3 different rootstocks to select from- with varying aspects and soil diversity enhance our opportunity to impart layers in our wines.
- **The 2014 Vintage:** : The 3rd consecutive harvest with minimal rainfall was not a concern for our clay soils and naturally humid environment. Picking began on August 22nd and stretched to September 8th, where each pick section was purposefully chosen for its flavor and physiological ripeness. In spite of a dry vintage (just under 7”), we embraced the balance in our relatively large yield of 3.4 tons/acre.

- **The Winemaking:**

Showcasing dynamic strength across the vineyard, this small-lot, palate-pleasing blend highlights the beauty of pinot noir in the Sta. Rita Hills. We night harvest to protect our perfectly-ripe, thin-skinned berries as they move from the vine to the winery. Field sorting by hand, one bucket at a time, is critical to isolating only the best of the pick for delivery to the winery. Aged in the barrels of our favorite French Oak coopers- 35% new plus once and twice used barrels- over a 15 month period.



- **The Wine:** I know we have a winner when the earth, fruit and spice come together. We have a beauty when the fruit lingers and intertwines savory complexity. Our extraction is naturally robust – and happens by virtue of our amazing soils and the grape skin structure at mile marker 7.28. I get very excited when I can taste the place (and so should you!).
- pH = 3.39 Acid = 6.40 g/L Alc by Vol = 13.7%
- Production: 218 cases