

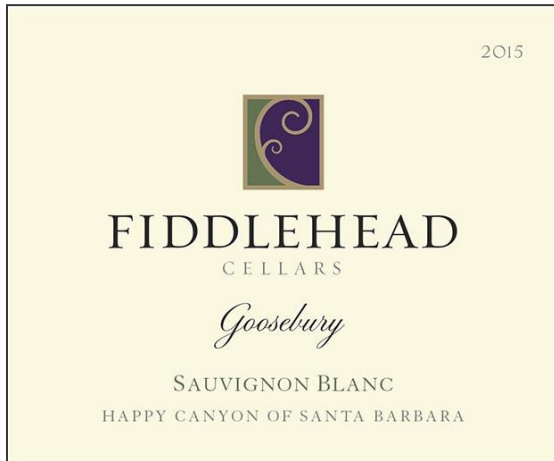
FIDDLEHEAD

CELLARS

Goosebury

SAUVIGNON BLANC

HAPPY CANYON OF SANTA BARBARA



KATHY'S CORNER

Goosebury is one of those palate-catching beauties that struts out of our cellar with poise and flare. The selection for this bottling is intended to capture the perfect pick moment and highlight the exquisite purity of the grape. I look for showy fruit, perfect acidity and stand-alone success. It delights the palate with a perfect package that requires no manipulation, zero additions and reflects harmony in the glass. No oak influence, no skin contact, no extended maceration and no malolactic fermentation. Our tasting quest through the cellar looks for the most admired wine of the vintage... wine that is expressive with luscious, exotic aromatics and is balanced by a crisp, salivating finish. This wine is a triumph of the vintage and a rare beauty; Goosebury always comes in small quantities, making it a special find and a limited bottling.

With Cheers, Kathy

- **The 2015 Vintage:** The Santa Ynez Valley shared the unseasonably warm conditions experienced by much of California, yet the persistent, cool coastal breezes of the Pacific protected our important diurnal temperature shifts. This 4th drought year proceeded after a historically mild winter, leading to our earliest Sauvignon blanc harvest to date on August 15, 2015. Yields were shamefully low, but fruit condition was amazingly high.
- **The Vineyard:** 100% Vogelzang Vineyard. Night harvested commencing at the coolest hour of 4am for less invasive handling of the fragile fruit, under the gleam of the waning moon. Hand sorted in the field one bucket at a time to ensure only the finest clusters are destined for pressing at the winery.
- **The AVA:** "Happy Canyon of Santa Barbara". This bucolic canyon is nestled within the eastern boundary of the Santa Ynez Valley AVA, on the Los Padres side of Highway 154. Its cool, fog-laden evenings fosters the preservation of natural grape acidity and the warm daytime temperatures favorably tames herbaceous expression in favor of more elegant fruit based flavor.
- **The Wine:** 100% Musque clone from two of our most cherished blocks in Vogelzang Vineyard. Orange blossoms and key lime scents burst from the glass, with lively hints of Blenheim apricot, yellow-flesh peaches, and coriander. Our aim so clearly captured in this wine is to preserve those more tropical, fresh fruit tones balanced by zingy acidity.
- **The Winemaking:** whole cluster pressed; cold fermented in 100% stainless steel; non-malolactic and selected for balance and purity as one of our premium Sauvignon blanc selections.
- pH = 3.19, Acid = 6.7g/L, Alcohol = 13.5%
- **Production:** 100 cases bottled