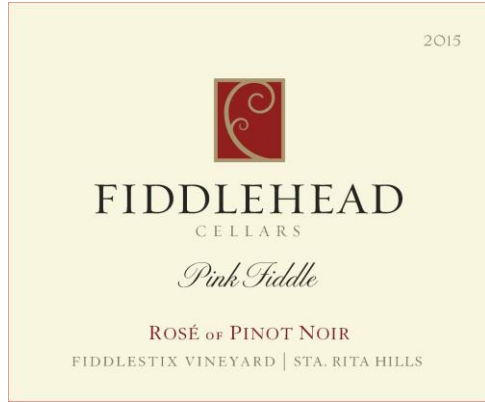


# FIDDLEHEAD

CELLARS

*2015 Pink Fiddle*  
**ROSÉ OF PINOT NOIR**



### KATHY'S CORNER

Join us every February for our annual Pink Fiddle release celebration on the Saturday before Valentine's Day, where we celebrate with specially paired foods and an abundance of flowing Pink Fiddle.

*With Cheers, Kathy*

- **Vinification:** Fermented dry, non-malolactic, 100% stainless steel
- **Vintage:** 100% 2015
- **Varietal:** 100% Pinot Noir
- **AVA:** 100% Sta. Rita Hills, Santa Barbara County, Pinot-central!
- **Vineyard:** 100% Fiddlestix, Estate-owned, sustainably-certified (SIP) known for low yields
- **Clones:** Dijon 113, 667, 777 & Pommard 4
- **Harvest Date:** August 5<sup>th</sup>, 2015  
Night harvested, hand-picked, hand-sorted in the Vineyard.
- **Alcohol:** 13.0% 3.23 pH 6.5 g/L
- **296 cases produced**

### Saignée or not?

*Our wine is not. The entire grape cluster is dedicated to this wine and we farm the grapevines exactly like our most expensive Fiddlestix Pinot noirs. The grapes are picked with the intention of making a delicate, flavorful pink wine with modest alcohol.*

### Color Profile

*We pick when the grape tannins are "flavor" ripe at Fiddlestix Vineyard, then we 100% de-stem and allow 24 hours of skin contact or "cold soak". The grapes are then lightly pressed (like a red wine) and separated from the now colored grape juice, which is cold fermented in stainless steel (like a white wine). You get the best of red and white - spice and fruit all in one package!*

### Flavor Profile

*Fresh and lively notes of cranberry and pomegranate that delight with sheer zest and passion, while exciting, refreshing layers of black cherry and strawberry delight the mid-palate, all leading to a food-friendly dry finish.*

*Think of this a delicate red wine for discriminating white wine drinkers!*

### Balanced

*Remember it's not simple "bleed" juice; it's got the guts and glory of full contact with the grape skins, which add depth and character to the wine. And it's from the Sta. Rita Hills where cool climate conveys great acidity. It's fermented dry like in Provence, making it a more serious "pink" wine...or as serious as you want it to be.*

### Food Pairings

*Try it with a cucumber and watermelon salad with feta cheese and a drizzle of EVOO, or a spicy serving of your favorite freshly caught fish tacos with a side of ceviche.*

### Ageability

*We recommend drinking this wine within the first 2 years of its life to enjoy its delicacy and freshness.*

