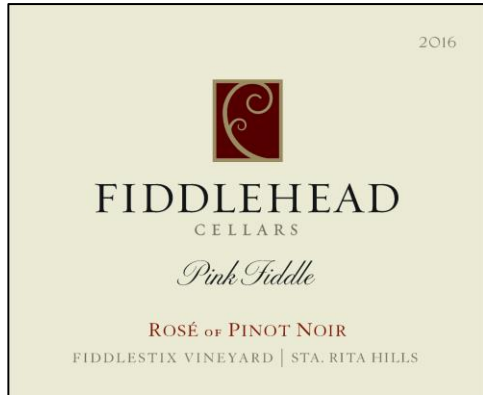


FIDDLEHEAD

CELLARS

2016 *Pink Fiddle* ROSÉ OF PINOT NOIR



KATHY'S CORNER

Join us every February for our Annual Pink Fiddle Release Celebration, always on the Saturday before Valentine's Day, where we party with a rosé-paired menu and an abundance of flowing Pink Fiddle.

- **Vinification:** Fermented dry, Partial-malo, 100% stainless fermented
- **Vintage:** 2016 - excellent set; small, evenly-sized berries, small clusters.
- **Varietal:** 100% Pinot Noir
- **Vineyard:** 100% Fiddlestix, Estate-grown, Sustainably-certified by SIP
- **AVA:** 100% cool-climate Sta. Rita Hills (Santa Rosa Rd corridor), in Santa Barbara County, Pinot-central!
- **Clones:** Dijon 114 & 113
- **Harvest Date:** August 16, 2016 (third early vintage, but 10 days later than 2015) Night harvested, hand-picked and hand-sorted in the field.
- **Alcohol:** 13.0% 3.43 pH 6.3 g/L
- **105 cases produced**

Saignée or not?

Our wine is not. We seek out those sections of the vineyard that are more flavor mature at lower sugars. The entire grape cluster is then dedicated to this wine, alone, and we farm these vines exactly like those destined for our most expensive Fiddlestix Pinots.

Color Profile

We pick when grape tannins are "flavor" ripe, then 100% de-stemmed and allowed 24 hours of skin contact (so starting like a red wine) or "cold soak" without a single punch-down. When extraction is "taste" perfect, the "free run" is extracted and combined with the extremely light press juice and cold fermented in stainless steel to allow ester development that marries with our pinot noir grape essence.

Flavor Profile

Lovely notes of watermelon, rose petals and orange blossoms sing throughout the wine, a gorgeous salmon hue, and underlying delicate hints of our unmistakable Fiddlestix aromas- black cherry and cola spice. Deliciously vibrant with the perfect layering of fruit and spice.



Balanced

Remember it's not "bleed" juice from a red wine fermentor and hence, does not require "re-balancing"; it's got the guts and glory of full contact with the grape skins, adding depth and character to our easy going Pink Fiddle. And our Sta. Rita Hills cool climate assures great acidity in this approachable, fresh, delicate Rosé.

Food Pairings

Highly versatile; always delicious with melon and prosciutto, delectable with the fresh catch of the day and garden fresh grilled veggies.

Ageability

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