

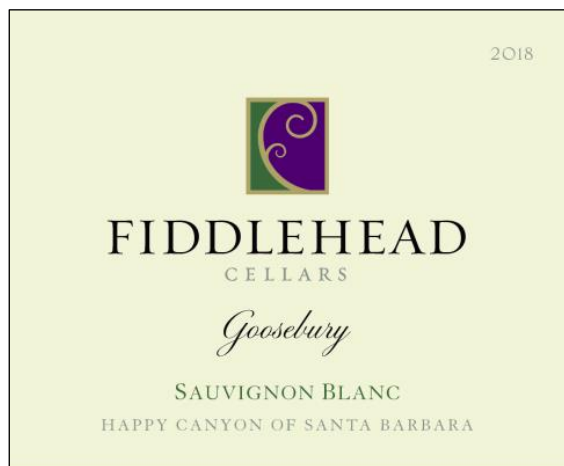
# FIDDLEHEAD

CELLARS

*'Goosebury'*

## 2018 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 "natural" wine of the vintage... wine that is expressive with luscious, slightly tropical aromatics that 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 2018 Vintage:** What a glorious vintage! We move back to our normal start date, with the Sauvignon blanc pick on September 13, anchoring a little longer hang time and delightful fruit concentration.
- **The Vineyard:** Gorgeous old vines from Star Lane Vineyard were harvested in the cool, early morning hours for less invasive handling of our fragile fruit. Hand sorted in the field, one bucket at a time to incorporate only the finest clusters into this blend.
- **The AVA:** "Happy Canyon of Santa Barbara". This bucolic canyon is nestled within the eastern boundary of the Santa Ynez Valley AVA. Our cool, fog-laden evenings foster the preservation of natural grape acidity and the warm daytime temperatures beneficially tame unruly herbaceous expressions in favor of more elegant fruit-based structure.



- **The Winemaking:** Whole cluster pressed; cold fermented in 100% stainless steel; non-malolactic and selected for balance- including just the right amount of minerality and transparent varietal intensity. Its pick date drives delicacy and tames alcohol, so the wine finishes with persistent, memorable flavors.
- **The Wine:** Goosie touts subtle hints of succulent pears, melon, key lime and tropical nuances balanced by tingling acidity the carries the flavors long on the palate. Excellent with Green Papaya Salad, Shrimp Diablo or just as a stand-alone sip.
- pH: 3.3, TA: 6.85 g/L, Alc: 13.5%
- 120 Cases Produced