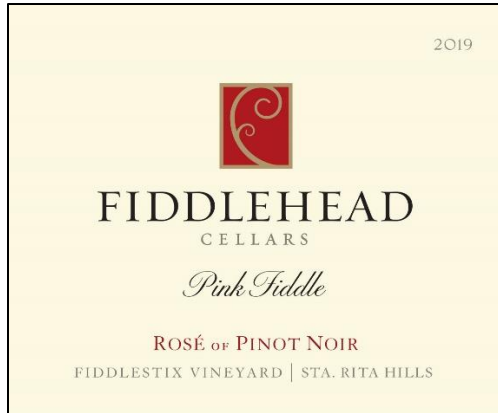


FIDDLEHEAD

CELLARS

2019 Pink Fiddle ROSÉ OF PINOT NOIR



KATHY'S CORNER

- **Vinification:** Fermented dry, non-malolactic, 100% stainless steel
- **Vintage:** 100% 2019
- **Varietal:** 100% Pinot Noir
- **AVA:** 100% Sta. Rita Hills, Santa Barbara County, Pinot-central!
- **Vineyard:** Fiddlestix
- **Clones:** 100% Dijon 667
- **Harvest Date:** August 30 + Sept 3. Night harvested, hand-picked and hand-sorted in the Vineyard.
- Alc 13.0%, pH 3.1, TA 6.9 g/L
- 360 Cases Produced
- Started like a red wine and finished like a white wine, without sacrificing any of the complexity and nuance that is expected from Fiddlestix Vineyard.

Saignée or not?

Our rose is so much more than simple “bleed” juice and deliberately is not a saignée. Rather, this wine benefits from the whole grape character which is picked specifically to become this wine and this wine, only. In the vineyard, and unique to each vintage, I seek out 1-3 blocks that demonstrate early maturity and when sugars are still low and natural acidity is high. Flavor maturity drives the field selection which allows a finished wine with unobtrusive alcohol, bright fresh aromas, and still clearly represents the prized Fiddlestix site.

Color Profile

To preserve freshness and delicacy, grape skin contact with the grape juice is limited to 8 hours; this gives us that brilliant, light cherry blossom hue. After gentle destemming and this relatively short skin contact, we capture the “free run” juice and combine it with the juice of ever so lightly pressed skins. Cold fermentation in stainless steel preserves the fruity & spicy essence of Pinot Noir, and retains the delicacy of the early pick.

Aromatic & Flavor Profile

A wonderful balance of cranberries, pomegranate and wild strawberries. Fresh but not excessively fruity, bright acidity showing its cool climate roots without being painfully tart, and just the right silkiness to tame its youth. Fermented dry.



Food Pairings

This wine loves the grill, loves fresh ginger and garlic and fennel and aged goat cheese Perfect with Indian and Asian spices.

Ageability

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