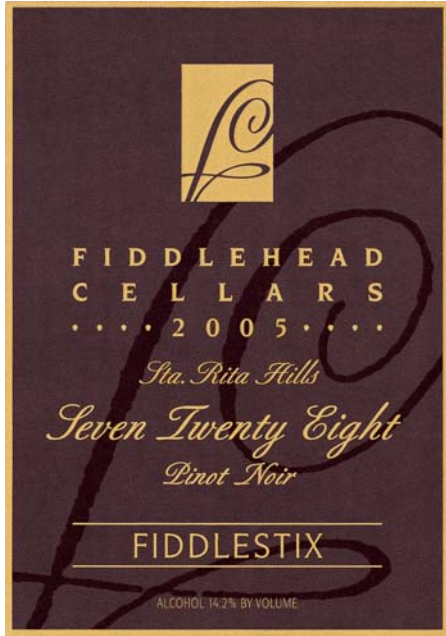


FIDDLEHEAD CELLARS

Sta Rita Hills

2005 Seven Twenty Eight

FIDDLESTIX Vineyard Pinot Noir



KATHY'S CORNER

The most admired wines reflect their sense of place, their place of distinction, the place that creates their unique and unquestionable personality. At Fiddlehead, my purpose was to find the place where pinot noir was unmistakably pinot noir. This release was made nine years after purchasing the ground that I believed was indeed a very special place, the place that now lies in the heart of what achieved the AVA Sta. Rita Hills, on Santa Rosa Road, at mile marker 7.28. That place is Fiddlestix Vineyard. So this wine logically bears its place name, Seven Twenty Eight, to recognize its "roots", and to give reason to its personality. The winemaking respects this sense of place with non-invasive and non-manipulative winemaking, and with a commitment to creating expressive wines that demand an extraordinary vineyard.

THE ESTATE VINEYARD and THE VINTAGE

- Located in the heart of the Sta. Rita Hills on Santa Rosa road, Fiddlestix Vineyard is the confluence of an exceptional growing environment that meets the finicky demands of Pinot Noir. On the north side of a tight east-west running valley, fog hovers over our vines until mid-morning. Then coastal afternoon breezes blow through the Santa Rita Hills, ensuring cool grapes over a lengthy day of sunshine. Temperatures infrequently rise above 75°. The soil is well-drained clay loam loaded with chert and Monterey shale, specifically of the Gazos and Botella soil series. **Truly a pinot noir paradise!**
- 35 unique blocks of pinot noir, across 100 acres first planted in 1998, are meticulously farmed with sustainability as the guiding force. Vine balance is achieved through farming techniques intended to preserve the balance of nature.
- The 2005 vintage was another stellar Sta. Rita Hills vintage. Bud-break arrived during mild weather in early March, bloom in mid-May and veraison started towards the end of July. A good dose of rainfall (26") satiated our thirsty vines pre-bloom, primarily in January, February and March.
- Night harvested September 3-17, 2005.



THE WINE

- This cuvée struts the beauty of the varietal: classic black cherry fruit, hints of black pepper and an underlying earthy signature; together they express layers of finesse and concentration. Laden with **silky, sexy tannins** and **spot on acidity** that ensure vibrancy through to the finish and which predict long life in your cellar.
- A selection of six clones: Pommard 4 and 5, and Dijon clones 667, 777, 113, and 115, each adding significant layers to this charming wine.
- Aged 16 months in our favorite selection of tight-grain French oak (Rousseau, Bel Air, Cadus, Saury, Seguin Moreau, Marcel Cadet) and held an additional year in bottle to allow the pinot charm to shine in all its glory!
- 2200 cases produced.