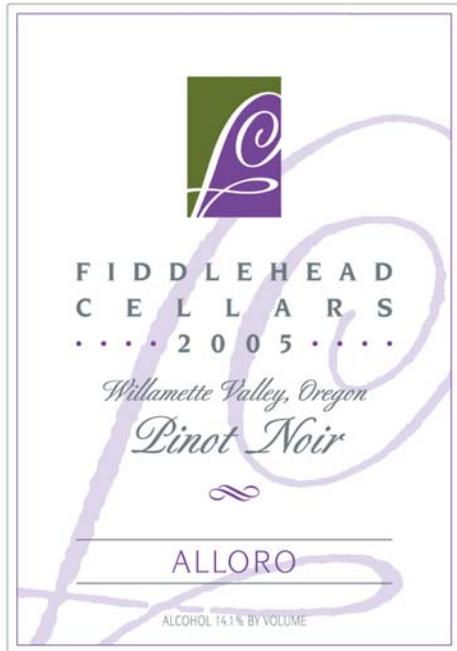


# FIDDLEHEAD CELLARS

*Willamette Valley*  
2005 ALLORO VINEYARD  
*Oregon Pinot Noir*



## KATHY'S CORNER

*It won't take long to notice this wine as one of those sexy Pinots that sings to your every expectation. It's intoxicating, enticing and it offers complete pleasure to your palate. It's luscious and texturally provocative, and struts velvety hints of anise and thyme infused chocolate truffles. Hypnotizing aromas suggest a sachet of savory herbs and briary forest floor spice and the finale is sure to rock your palate with an infusion of wild blueberries, pomegranate essence and cassis. No wonder this bottling wins you over with ease! Cheers!*

## THE VINEYARDS and THE VINTAGE

- The 70 acre Alloro Vineyard, planted in 1999, is situated on a southwest facing slope on Laurel Ridge of the Chehalem Mountains, perched at a 700 foot elevation. Its Laurelwood soil is comprised of decomposed volcanic material below a top layer of ancient sedimentary soil. Blocks of Pommard, 114 and 777 are reserved for Fiddlehead.
- After four years of unusually warm growing seasons, in 2005 Oregon experienced what winemakers called a classically styled vintage, with wines that are bright, lower in alcohol and elegantly fruit-forward. One of the driest winters and most saturated springs on record.
- Harvested October 7, 2005.



## THE WINE

- A single barrel selection that highlights the utmost potential of Alloro Vineyard, and a true expression of Oregon terroir.
- Picked in the early morning fog under winemaker supervision into shallow containers with meticulous hand-sorting at the Vineyard. Transported at 40°F and vinified at our Winery in Lompoc.
- Aged 15 months in French oak selected for its tight grain and more elegant intermingling with this wine. Expressed as a kiss of 35% new oak in the finished wine.
- ONLY 22 cases produced.