

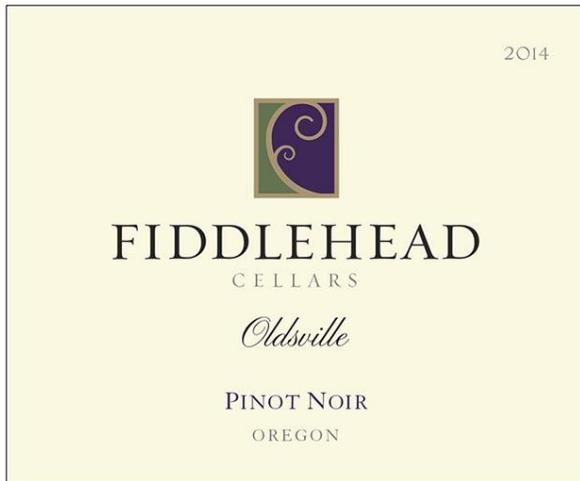
FIDDLEHEAD

CELLARS

Oldsville

2014 OREGON PINOT NOIR

WILLAMETTE VALLEY



KATHY'S CORNER

This favorite Oregon bottling called "Oldsville" is named in tribute to my McMinnoville, Oregon roots – where I made my first 15 Oregon vintages- just off Oldsville Rd. Today, and for over a decade and a half, I take even better care of the fruit by processing the grapes at my production facility in Lompoc, CA. I am adamantly committed to on-site presence at harvest, specifically to field sort and guide picking strategy. I continue to commute to Oregon with frequency to diligently work in concert with vineyard owner, David Nemarnik, and to customize all cultivation and vine-related decisions around each vintage. And, as a man once said (or something close to it), a wine should not be judged by how much I love it, but by how much it is loved by others.

From vine to bottle...enjoy with Cheers!

Kathy Joseph

- **The 2014 Vintage:** Already deemed one of the truly great vintages in Willamette Valley history, characterized by an ideal growing season that delivered a record amount of exceptional, well-balanced fruit. The grape growing cycle started and ended 2-3 weeks earlier than "normal", driven by drier and warmer conditions. A record year for heat accumulation. Harvest proceeded under disease-free, pristine conditions, with extraordinary high vine fruitfulness and generous fruit set, and yielding high quality. Wines are showy and concentrated in their youth.

- **The Vineyards:** 100% Alloro Vineyard, our treasured source of Oregon Pinot noir located in Chehalem Mts of the North Willamette Valley. 78 glorious acres planted in 1999; L.I.V.E. and I.O.B.C. Certified Sustainable. Situated on a southwest facing slope on Laurel Ridge, perched at a 700-foot elevation, with Laurelwood soils.



- **The Winemaking:** Picked on 9/22/14 at sun-up; hand-harvested and gently layered into shallow ¼ ton picking bins. After gentle sorting in the field to preserve only the best clusters, the fruit was transferred in a temperature-controlled container to our winery. 100% destemmed, with a 3 day cold-soak. After 10 days of fermentation, the free run wine was gently transferred to barrel and aged for 15 months in 100% French oak barrels.

- **The Wine:** Lush and layered, yet restrained in typical Oldsville character. Displays deep hues, fine silky tannins balanced by crisp minerality, and a voluptuous finish. Notes of fresh bing cherry, pomegranate, and dried herbs greet the palate, with intertwined hints of cocoa, clove and bergamot.



- pH = 3.36 Acid = 6.80g/L Alc by Vol = 14.3%
- Production: 592 cases