

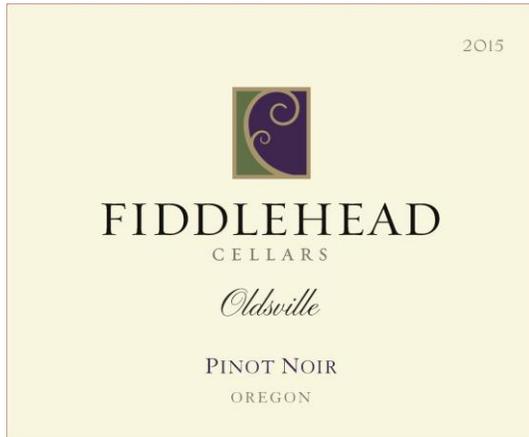
# FIDDLEHEAD

CELLARS

*Oldsville*

## 2015 OREGON PINOT NOIR

WILLAMETTE VALLEY



### KATHY'S CORNER

*Our signature Oregon bottling "Oldsville" is named in tribute to my McMinnville, 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 own production facility in Lompoc, CA, near Fiddlestix Vineyard. 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. Healthy soil maintenance and customizing leaf removal and crop loads are just a few of the crucial decisions that benefit from first-hand visuals. And just as important, I am committed to on-site vineyard presence at harvest, specifically to field-sort and to guide picking strategy. This is my best approach to preserve the taste of the place.*

*From vine to bottle ... enjoy with Cheers!*

*Kathy Joseph*

- **The 2015 Vintage:** Arriving after the much-lauded 2014 vintage, 2015 began in mid-March with record early budbreak, continuing with dry, warmer than usual weather through Spring and Summer. Late August rains helped to nourish the soils and invigorate photosynthesis in the canopy, and the final stage of ripening flowed into an uncharacteristically cool September. With no rush to pick, harvest commenced at model ripeness with expressive flavors and charming acid-balance on Sept 9, our earliest Oregon pick to date.

- **The Vineyard:** 100% Alloro Vineyard, our sole source of Oregon Pinot noir, located in the 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 defined by Laurelwood soils.



- **The Winemaking:** Hand-harvested at daybreak into shallow ¼ ton picking bins to protect against juicing during transport. Transferred via temperature-controlled container from the Vineyard to our Winery with Pinot-friendly equipment in Lompoc, CA. 100% destemmed into small-lot fermenters to control tannin extraction, with a 3-day cold soak followed by 10 days to ferment to dryness. Barrel-aged 15 months in our preferred tight grain French Oak, 35% new. Clones 777 (44%), Pommard (25%), 115 (20%), and 114 (11%) are co-fermented to ensure early marriage and a layered presence in the finished wine.

- **The Wine:** Packed full of brambly wild blueberries, with undercurrents of fresh lavender, dusty hints of rich, dark earth, complimented by lifted notes of red fruit, dried Italian spices and hints of salinity. A sachet of vanillin, tobacco and forest floor layers on the palate and finishes with flavors of dried cranberries and refreshing acidity.



- pH = 3.40, Acid = 6.80g/L, Alc = 13.7%
- Limited Production: 20 barrels, 485 cases