



**KATHY'S CORNER**

Get out your Riedel to fully appreciate this wine ...it *s* an **appellation signature**, and a FIDDLESTIX constant!

Cuvee Seven Twenty Eight is all about place ... the place is FIDDLESTIX Vineyard at mile marker 7.28. We are in the heart of the Santa Rita Hills, in the middle of Santa Rosa Road where everything important to great pinot noir pulls together. We have well-drained, **Gazos and Botella clay loam soils**, loaded with chert and Monterey shale. The climate is cool, cool, cool. The fog hangs over the vines until mid-morning; the hottest (maybe 75) part of the day is around noon, and then the coastal breeze kicks up to carry on the cooling trend. Our field workers wear ski masks in the early am, and leave still bundled in two layers. Definitely a **Region I climate!**

Santa Rita Hills is exciting because it is starting with the bar at an incredibly high level. Imagine the wine complexity these vines will produce with a bit of age!

*Seven Twenty Eight*  
**2001 ESTATE PINOT NOIR**  
*Santa Ynez Valley (Santa Rita Hills)*

**THE ESTATE VINEYARD: FIDDLESTIX**

- A **picture perfect vintage** for FIDDLESTIX, contrary to many Santa Barbara County Vineyards that experienced unusually late ripening Pinot noir. Our first grapes were harvested on September 7; the last Fiddlehead pick was on Sept 20. **Average yields were a mere 1.77 tons per acre** or a desirable 2.39 pounds of fruit per vine.
- Dedicated to working closely with the ultimate Santa Ynez grape growers, Jeff Newton and Larry Finkle. Together we give the same **meticulous attention to FIDDLESTIX Vineyard** that we give to the wines.
- We actively practice **sustainable farming**; we do not use pre-emergent spays, our powdery mildew control is completely organic and with this year's purchase of a vine row cultivator, we expect to approach organic status.
- The standard at FIDDLESTIX involves **extensive crop and canopy management**: we minimize crop with early shoot removal; we actively spread the crop and routinely cluster thin to eliminate competition and crowding, and we ensure even ripening with shoot positioning and green fruit drop at 80% veraison and cluster wing removal.



**THE WINE**

- One to three gentle punch-downs per day and a 12 to 14 day fermentation brings out the **rich layers** of this **deeply-hued** wine.
- A blend of Pommard clones 4 and 5 and Dijon clones 113, 115, 667 & 777.
- **Big, dense, black raspberry fruit** ... whiffs of chocolate and tobacco ... aged 15 months in tight-grain French oak barrels (45% new) to encourage a **supple oak influence**.
- Alcohol = 14.2% and pH = 3.59 ... for those that care.
- 2001 was a **big juicy vintage**. This wine was barrel aged an extra three months to give the wine that silky, Fiddlehead feel!
- 1200 cases produced, Also available in 375's.