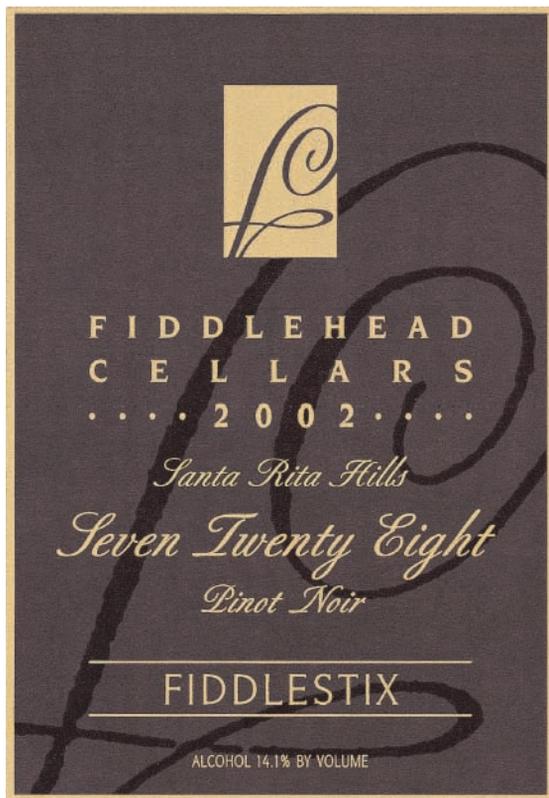


*Santa Rita Hills*  
*Seven Twenty Eight*  
 2002 Estate Pinot Noir



### KATHY'S CORNER

*Cuvée Seven Twenty Eight speaks and tastes "place" and therefore gets its name from the mile marker 7.28 along Santa Rosa Road that identifies the Fiddlestix Vineyard. This "rural-speak" makes a lot of sense when you come us in visit this idyllic place! This is a very special place shared by a lucky few!*

*The Santa Rita Hills appellation has come to be recognized for wines with textural depth and complex fruit...that which is so adored in all great, worldly Pinot Noir. We are thrilled to have invested in 7.28 before the Santa Rita Hills ever existed!*

*The 2002 Vintage showcases the exciting moment where winemaker and vineyard and appellation have a meeting of the minds. In the cellar, in previous vintages we learned that Fiddlestix grapes are naturally loaded with fruit and texture and tannins. This means we can be even more judicious with our cap management, exercise minimalist skin manipulation and judicious use of new oak. Our purpose is to preserve the luscious and fragrant Fiddlestix character.*

### THE ESTATE VINEYARD- FIDDLESTIX

- Located in the heart of the Santa Rita Hills, Fiddlestix Vineyard is where perfect Pinot Noir elements of soil meets **Region I** climate. On the north side of a **tight east-west running valley**, fog hovers over our vines until mid-morning, the temperature barely rises above 75, and the coastal breeze blows through the Santa Rita Hills, ensuring cool grapes throughout a lengthy day of sunshine. The soil is well-drained **Gazos and Botella** clay loam, loaded with chirt and Monterey shale
- Managed by **meticulous and intuitive** winegrowers Jeff Newton and Larry Finkle. Our vineyard is nurtured by hand many times over again; we shoot thin, leaf pull, and crop thin numerous times to achieve the **ideal vine balance**.
- The vineyard is divided into **32 mini-blocks**, each representing different combinations of our six clones, three rootstocks, and various elevations, exposures, and soil combinations. We also sell some of our precious fruit to other highly respected, discriminating and dedicated winemakers, but keep our favorite blocks for Fiddlehead wines.



### THE WINE

- A combination of the **six Fiddlestix clones**: Pommard 4 & 5 and Dijon clones 113, 115, 667, and 777, all of which were planted for their diversity.
- These grapes are picked at **peak flavor and texture maturity** and fermented as small batches in open top vats. Very little winery manipulation is required to express their **broad concentration and dense color**; just occasional gentle punch-downs to coax the skins to release their goodness.
- Aged 16 months in our favorite mix of French oak gives us this deep red blackberry and cherry cola with a wisp of spicy tobacco. The wine is layered and complex, yet **instantly accessible**. Held one year in bottle to allow the **pinot charm** to shine in its glory! Drink it now or age it for up to 10 years or more!
- 1500 cases produced in big and little bottles.