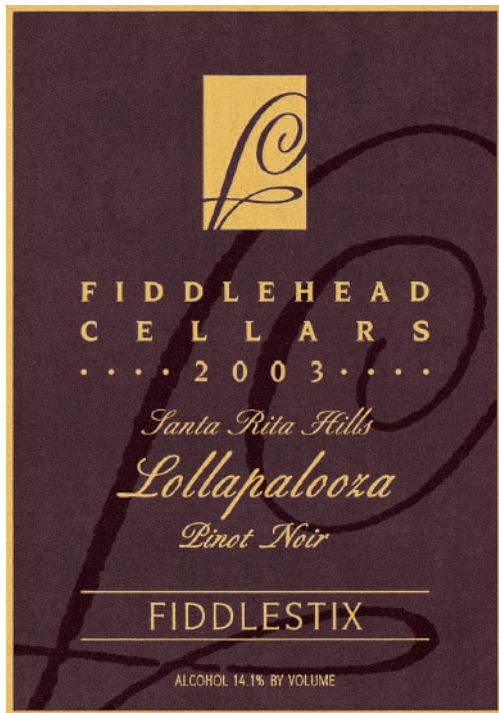


*Santa Rita Hills
Lollapalooza
2003 Estate Pinot Noir*



KATHY'S CORNER

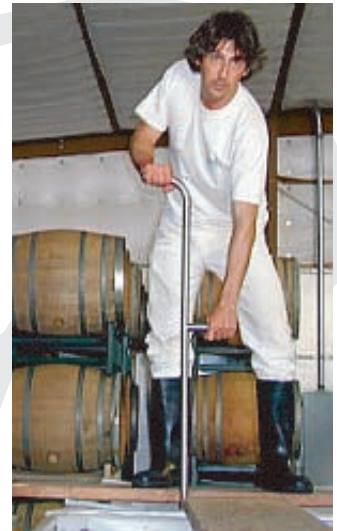
2003 - what a year! So many milestone events are remembered as I enjoy a glass of this fantastic vintage of Lollapalooza. We finished building our winery, FiddleHeadquarters, **just** in time for harvest. **Sideways** was filmed throughout the Valley, and we became friends with cast and crew. Director Alexander Payne so loved our Fiddlestix Vineyard that he is now making his own Fiddlestix Pinot Noir! Our label received a gold foil stamp and now really proclaims the quality inside the bottle. Poetry in a bottle! And so, the 2003 Lollapalooza proudly bears this haiku:

**Valley fog kisses
Fiddlestix blossoms
Lollapalooza**

Kathy Joseph
Winemaker

THE ESTATE VINEYARD- FIDDLESTIX

- Early morning fog from the nearby Pacific Ocean gives way to bright sunshine, cooled by maritime breezes throughout the afternoon. The longest, coolest growing season in California. This is Sta. Rita Hills. This is Pinot Noir paradise. This is Fiddlestix!
- Six clones (Pommard 4 & 5, Dijon 113, 115, 667 & 777) and three rootstocks (101-14, 3309 and 110R) are sustainably farmed and meticulously tended by hand to produce pure expression of place.
- A picture perfect year with bud break in March, bloom in May, veraison in July and harvest September 12-23.
- A low-yielding year, with 1.66 tons per acre, or about 2.5 pounds per vine.



Sideways Director Alexander Payne punching down 2003 Fiddlestix Pinot Noir!

THE WINE

- "Lollapalooza" is an old English word meaning "**the best of its kind**"; and this very limited barrel selection is just that.
- Handmade in small vats, each of which yields only four barrels of wine, *Lollapalooza* is an elegant, stylistic, classical cut above. An expression of vineyard and vintage, and is our cuvée that is easiest to fall in love with!
- Enticing aromatics of black cherry and spice are joined by persistent and explosive notes of currant, cola and pomegranate on the palate. Fine--grain, dusty tannins and a finish loaded with fruit.
- Expressive right out of the bottle; speaks of our Sta. Rita Hills cool climate and the designer vintage of 2003.
- Superb balance and bright acidity predict many years of cellar aging and enjoyment.. Superb with your favorite duck recipe!
- After fifteen months of aging in French oak barrels, the wine was bottled February 12, 2005. Only 312 cases produced.