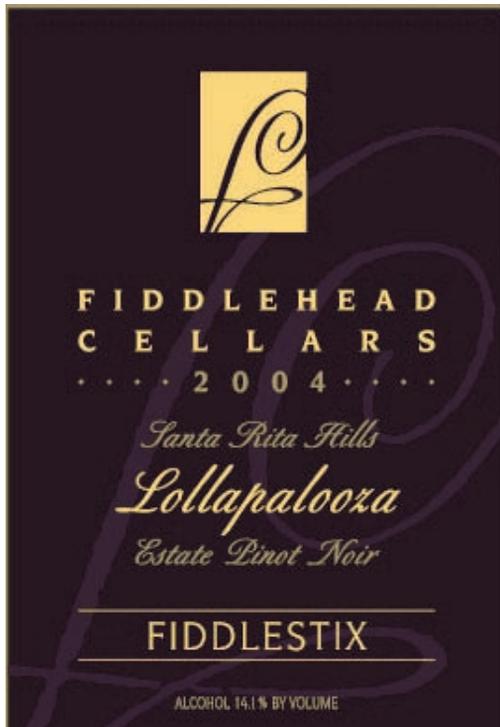


Santa Rita Hills
Lollapalooza

2004 Fiddlestix Vineyard Pinot Noir



KATHY'S CORNER

Cuvée Lollapalooza means just that... the best of the cellar. So every year, while I believe I have made the best choices from vineyard to bottle, there are only a select few barrels that respond in a perfect way to any given vintage. From our Fiddlestix Vineyard, I select only 15% of the acreage in search of "the best" of the vineyard. The night harvested grapes are fermented in small batches to highlight the unique aspects of each clonal block, and then aged in French oak designed by my 5 favorite coopers; each vat has an opportunity to showcase itself in 4 unique barrels... and in the end I discover through extensive tasting less than 10% of the barrels reveal themselves as "rock stars" worthy of the Lollapalooza designation. And to punch the reward, this '04 Lollapalooza reveals the terrific opulence that is the calling card of this vintage. Truly an immediately expressive "wow" wine!

Kathy Joseph
Winemaker

THE ESTATE VINEYARD- FIDDLESTIX

- Located in the heart of the Santa Rita Hills on Santa Rosa road, Fiddlestix Vineyard is the confluence of an exceptional growing environment that meets the finicky demands of Pinot Noir. 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 ensures cool grapes throughout a lengthy day of sunshine. The soil is well-drained clay loam loaded with chert and Monterey shale, specifically of the Gazos and Botella soil series.
- **Meticulously farmed with sustainability as the guiding force.** Vine balance is achieved as we devote ourselves to guardians of the earth.
- The 2004 vintage was unusually challenging. A 4-day heat spike pushed the "almost ripe" grapes to full ripeness across the entire Valley. Grapes that are typically picked over a six week period were harvested in a mere 10 days; picking crews, winery space and sleep came at a premium! A low-yielding year, with 1.66 tons per acre, or about 2.5 pounds per vine. Harvested September 2-12.

THE WINE

- 2004 evokes memories of a winery unusually full of fermenting vats, not by increased volume, but rather by a more concentrated window of ripe grapes. I can only now reflect on how amidst the frantic picking and punching, experience aided good winemaking decisions which helped craft this **deliciously expressive** wine.
- This cuvée struts a **lush and plush**, fruit forward presentation of Fiddlestix fruit. It is incredibly **velvety** and showcases volumes of aromatics and **gobs of dark chocolate coated Bing cherries**.
- Clones played less of a role in expression while coopers and barrel selection strongly influenced the finesse of this wine.
- Aged 16 months in French oak. Held one year in bottle to allow the pinot charm to shine in all its glory! Just 350 cases produced.

