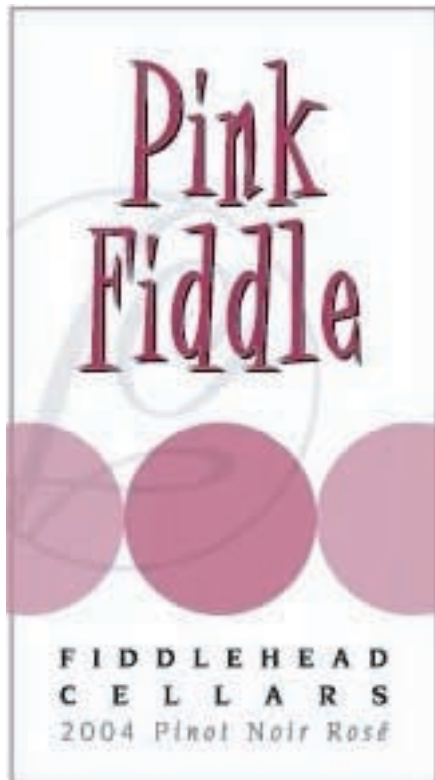


# Pink Fiddle

2004 PINOT NOIR ROSÉ

*Santa Rita Hills*



## KATHY'S CORNER

*I'm proud to present Pink Fiddle as the third wine from my Fiddlestix Vineyard. As the vineyard matures and becomes more familiar, the diversity and characteristics in each of its blocks become more recognizable.*

*Making a wine that showcases the fun and fruit of the vineyard is a great opportunity to see another aspect of the grapes grown here. Using great Fiddlestix fruit to make Pink Fiddle gives our grapes a chance to express their fun and fruity side.*

*In the inaugural 2004 vintage of Pink Fiddle, we have made a **Dry Rosé** that is deserving of a new, refreshing Fiddlehead label.*

*Our serious pink wine is a pleasant surprise that we want to share. There are flavor and texture dimensions that are not found in most rosé style wines.*

*We hope that you have as much fun drinking "PINKIE" as we did making it!*

## THE ESTATE VINEYARD- FIDDLESTIX

- Our incredible Pinot-perfect soil is well-drained clay loam. We farm sustainably – making our Estate wines the ultimate and pure expression of Fiddlestix terroir.
- Tremendous attention to detail in the Vineyard is our first blissful step to making excellent wine, thanks to our wine-loving vineyard managers, Jeff Newton and Larry Finkle. Our **meticulous gardening** and plenty of gentle hand-tending passes through every row ensure healthy vines, consistent growth within clonal blocks, evenly-spaced clusters on each plant and even maturity throughout the entire Vineyard.
- In 2004, our controlled yields averaged 2.7 tons per acre, which with our vineyard spacing equates to a **very desirable 3.47 pounds per vine**. Our vines were balanced and happy, and at the Winery we received **gorgeous fruit with divine flavor!**
- We **LOVE** Fiddlestix!!!!



## THE WINE

- It's dry and delicious. It's zingy and zesty. It's fruity and fun. But most of all it is **Perfectly Pink!**
- **95% whole-cluster pressed Pinot Noir from Fiddlestix Vineyard** and cold-fermented in stainless steel to preserve it's fruity goodness. 5% is barrel-fermented on the skins and barrel aged 4 months on the lees to add a complexity worthy of a serious dry rosé.
- Feel your palate engage as **Pink Fiddle flirts** with it, revealing tantalizing notes of raspberry, cranberry, and pomegranate juice, the smallest hint of fennel, and the soon to be fulfilled promise of quenched thirst.
- A marriage of Pommard clones 4 and 5, and Dijon clones 113, 115, 667, and 777 – created to capture the varied personalities of each, and blended to add **dimension and layers of complexity**.
- 500 cases produced, with enthusiasm, for your complete enjoyment!