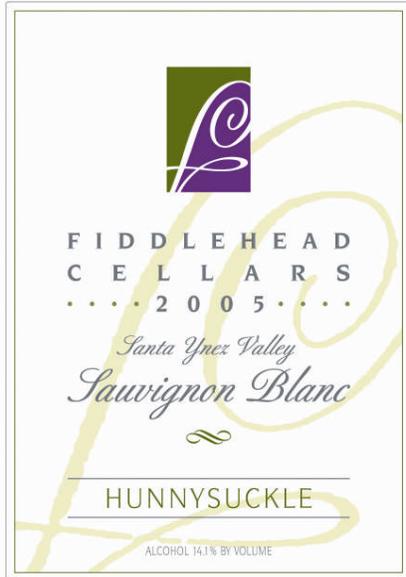


FIDDLEHEAD CELLARS

Santa Ynez Valley

2005 HUNNYSUCKLE Sauvignon Blanc



KATHY'S CORNER

The Hunnysuckle name is intended to describe the feel and fragrance of this small, select bottling of Sauvignon Blanc. It's luscious, it's velvety and it's styled after the exquisite white wines of Bordeaux. Similarly, Hunnysuckle is barrel-fermented and aged sur lies, however our version is 100% varietal.

Hunnysuckle is for those who crave sophisticated white wine, for those who appreciate and understand the European expression of elegance, and for those who are foodies and expect more from their white wine selections.

Hunnysuckle celebrates texture in wine and tones the racy expression of Sauvignon Blanc. It exhibits silky qualities and flaunts a certain "sweet" aromatic that comes only with patient bottle aging.

I invite you to enjoy the charm of this graceful creation that celebrates luxurious textures in wine. With cheers!

THE VINEYARDS & THE VINTAGE

- Harvested August 31 – September 8, 2005
- Vintage report: Budbreak arrived during mild weather in early March, bloom in mid-May and veraison started towards the end of July. 26" of rainfall (almost double average) watered our thirsty vines pre-bloom, mostly in January, February and March.
- A blend from Vogelzang and Westerly Vineyards, both located in our new Happy Canyon of Santa Barbara AVA, at the most eastern boundary of the Santa Ynez Valley AVA. Cool evenings partner with warm days to offer perfect balance to this wine.
- Meticulously field-sorted for excellence at the time of harvest, ensuring only the best of grapes are delivered to the Winery.



THE WINE

- Our wine of "Sideways" fame...correctly and lovingly described for its layers of delicate spice, *with little hints of clove*, resulting from admired aging in French oak. Ten months in the barrel and then years of bottle aging prior to release.
- And not just any oak, but the most expensive (and most refined) kind. 3-year air-dried French oak, select tight grain staves, exclusively from the Damy cooperage which has been specifically selected for its *subtle* aromatic contributions.
- Wonderful bouquet of figs, citrus, fennel and dried herbs that begs a meal for companionship.
- Non-malocactic. Amazingly bright in acidity, from its Happy Canyon roots.
- Long persistent finish that grows with delight on the palate.



- 163 cases bottled June 2006.