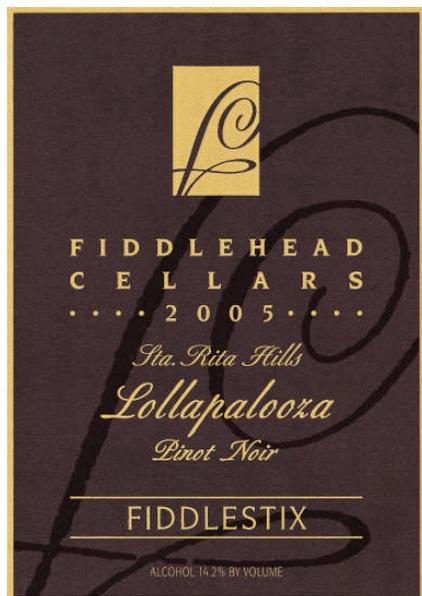


# FIDDLEHEAD CELLARS

Sta. Rita Hills

*2005 Lollapalooza*

FIDDLESTIX Vineyard Pinot Noir



## KATHY'S CORNER

*Cuvée Lollapalooza is a barrel selection that represents the **quintessential best of the vintage**. Every year, while every effort is made to create an entire cellar of Lollapalooza, there are only a few select barrels that make the cut. In spite of my best efforts to strut that extraordinary place called Fiddlestix, Mother Nature insists on playing a role that unpredictably tweaks my best laid plans. So I accept the farmer's and winemaker's challenge, provide for the unexpected, use hands-off winemaking to allow expression in the barrel of the vintage and terroir, taste extensively and allow my palate to discover those perfectly satisfying barrels that taste just soooo good that one can't help but scream success, and proclaim **Lollapalooza!** That act of discovery, no doubt, stimulates my motivation and my enthusiasm, and maybe even my curly hair! Cheers!*

## THE ESTATE VINEYARD and THE VINTAGE

- Located in the heart of the Sta. 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 this tight east-west running valley, fog hovers over our vines until mid-morning, and then coastal breezes take over to ensure those cool climate demands during the afternoon sunshine hours.
- The soil is well-drained clay loam loaded with chert and Monterey shale, specifically of the Gazos and Botella soil series. Our vines grow moderately small, throwing energy and life into the mini-clusters of Pinot Noir. These soils directly impart **spice, volume and concentration** in Fiddlestix wines.
- Meticulously farmed with sustainability as the guiding force. Soil and vine composition drive the all important balance in our finished wines. Our commitment to **night harvesting** directly protects the delicate clusters at their ripest moment.
- The 2005 vintage was another stellar Sta. Rita Hills vintage. 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 the average) watered our thirsty vines pre-bloom, mostly in January, February and March.
- Harvested September 3-17.



## THE WINE

- Unmistakably pinot noir and unmistakably Fiddlestix. Dark black-cherry and cassis, delicate floral elements, hints of black pepper and cola, finishing with dusty, refined tannins. **Bright acidity** keeps the magic in this wine without overshadowing its **silky textures**.
- Fermented in small batches to highlight the unique aspects of each clonal block and then aged in French oak designed by select coopers whose house style weaves elegance and dimension into Fiddlehead wines. Aged 16 months in barrel and held an additional year in bottle to bring the most refined expression to your palate.
- **Only 180 cases produced.**