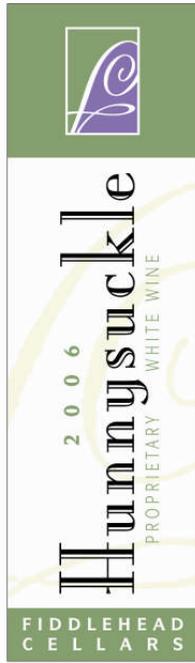


# FIDDLEHEAD CELLARS

Santa Ynez Valley

## 2006 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 September 15 – September 21, 2006
- Weather report: An unusually late vintage and overall cool growing season in the Santa Ynez Valley. January and February were unusually cold and March was unusually wet. This resulted in a later-than-normal bud break, which fortunately protected the vines from a July heat spike that affected growing regions to the north.
- Vintage report: About 3 weeks later than recent prior years, starting with delayed bud break in late March, bloom in late May and veraison early to mid August. Slightly above average rainfall of 20".
- Vineyards: 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 were 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-malolactic. Amazingly bright in acidity, from its Happy Canyon roots.
- Long persistent finish that grows with delight on the palate.
- Only 52 cases bottled June 2007. Released only to Wine Club members.

