

FIDDLEHEAD CELLARS

Sta. Rita Hills
2007 Seven Twenty Eight
FIDDLESTIX Vineyard Pinot Noir



KATHY'S CORNER

Too much rain in Oregon...and not enough in the Sta. Rita Hills...what is a winemaker to do?! All for the love of the grape, this year a winter frost and lack of rainfall forced us to contend with Mother Nature. In 2007, low rainfall left us with salt accumulation in the top soil which saddened our tender vines; the lack of water not only meant irritating salt concentrations but also meant the lack of nutrients passing into our thirsty vines. And as if that wasn't enough, then there was a 5 day warm spell in the middle of winter tricking our vines into budding out early. Sadly these buds were damaged by the cold, winter frost that followed and were unable to produce a full complement of healthy shoots this year. Stunted shoots forced us to drop many immature clusters and although the remaining crop was deliciously healthy, it was short nonetheless. But praise the quality and not the quantity, as once again 2007 shines on the Sta. Rita Hills.

THE ESTATE VINEYARD and 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 a tight east-west running valley, fog hovers over our vines until mid-morning. Then coastal afternoon breezes blow through the Santa Rita Hills, ensuring cool grapes over a lengthy day of sunshine. Temperatures infrequently rise above 75°. The soil is well-drained clay loam loaded with chert and Monterey shale, specifically of the Gazos and Botella soil series. **Truly a pinot noir paradise!**
- 35 unique blocks of pinot noir, across 100 acres first planted in 1998, are meticulously farmed with sustainability as the guiding force. Vine balance is achieved as we devote our farming to guardians of the earth.
- A short crop year due to serious winter frost and lack of rainfall.
- Budbreak: 2nd – 3rd week of March; Bloom: 3rd – 4th week of May; Veraison: 2nd week of August.
- Night harvested September 11 – Oct 4, 2007.

THE WINE

- For this cuvée named after the mile marker of our Fiddlestix vineyard, we select a mixture of clones to ensure diversity on the palate. Included is a selection of six clones: Pommard 4 and 5, and Dijon clones 667, 777, 113, and 115, each adding significant layers to the palate, as a reminder of the intensity of place.
- Fermented in small open-top vats, allowing 2 weeks of skin contact, and aged 16 months in our favorite selection of tight-grain French oak (Rousseau, Bel Air, Cadus, Saury, Seguin Moreau, Marcel Cadet). Held a minimum of an additional year in bottle to allow the pinot charm to shine in all its glory!
- "728" signature of black cherries, plums, black pepper and dusty aromatics. Buttery mouth-coating tannins that linger with grace.
- 1644 cases produced.

