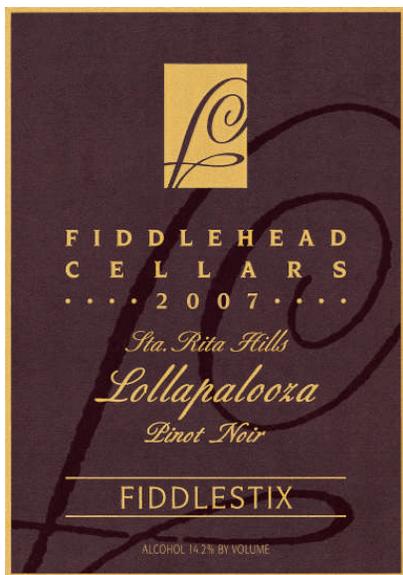


FIDDLEHEAD CELLARS

Sta. Rita Hills
2007 Lollapalooza
FIDDLESTIX Vineyard Pinot Noir



KATHY'S CORNER

Lollapalooza says it all! This English word is defined as "the best of its kind". Perry Farrell used it for his rock concerts and I was lucky enough to obtain the trademark for wine. At Fiddlehead, I became an early believer in the cool climate of the Santa Ynez Valley now known as the Sta. Rita Hills AVA. I invested in land on Santa Rosa Rd, right in the heart of this awesome district. And now Fiddlestix Vineyard has grown up and supports incredible Pinot Noir vines that produce wines with charming character year after year. But as good as the place is, and as good as our farming is, and as good as our marriage of clones, wines and barrels is, we know that by virtue of the changing vintage, some barrels are destined to have that glow, that silkier texture, that cut above elegance that cannot be predicted. We taste every barrel over and over and find those few barrels that deliver more! That's our Lollapalooza!

Enjoy with Cheers!

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 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. These soils directly impart spice, volume and concentration in Fiddlestix wines.
- Meticulously farmed with sustainability as the guiding force. Soil and vine balance drive the all important balance in our finished wines. Our commitment to night harvesting directly protects the delicate clusters at their ripest moment.
- This 2007 vintage was plagued with winter frost, killing many buds on the ends of many canes; significant variability resulted in the remaining clusters. Cluster selection was the key to success in this unruly vintage.
- Budbreak: 2nd – 3rd week of March; Bloom: 3rd – 4th week of May; Veraison: 2nd week of August.
- Night harvested September 11-18, 2007

THE WINE

- The rich, dark garnet color of this wine predicts the sensory intensity that follows. Hand-crafted from start to finish, the wine was nurtured in small open-top fermentors with individual attention given to each unique lot. It struts complex aromatics of black cherry, cola and dark chocolate and has an earthy component that you often see in great Côte de Nuits vintages.
- More new oak landed in this showy vintage than is typical, but the "sweet" aromatics won our heart; we embraced our blind tasting selection of 46% new French oak with Rousseau, Bel Air and Cadus (all tight grain, 3 year air dried) dominating the cuvée. 15 months in the barrel and the extra year of bottle age to which we are committed integrates every nuance of new oak into velvety goodness.
- Only 340 cases produced: pH 3.58, 5.59 g/L Acid, 14.5% Alc.

