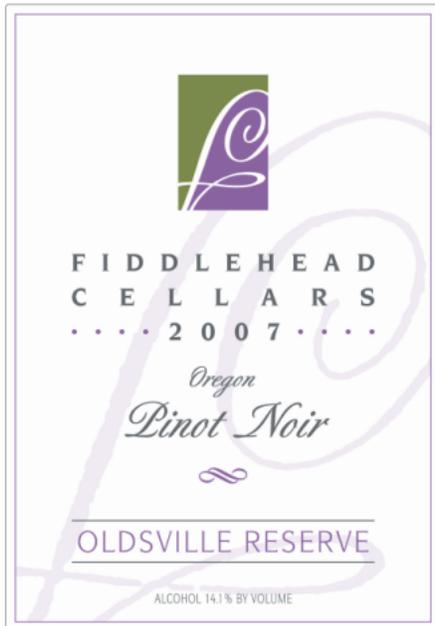


FIDDLEHEAD CELLARS

Willamette Valley 2007 OLDSVILLE RESERVE Oregon Pinot Noir



KATHY'S CORNER

This much debated Oregon vintage is the challenge that gives pleasure to seasoned winemakers. There were plenty of wineries that panicked at the news of the late September rains and made the decision to pick prematurely. I was very comfortable waiting for flavor maturity and the wine gods were good to us and the clouds parted ways and the right moment came only one to two weeks later. Flavor blossomed and alcohols stayed in check. And the "drying" effect we gain from the refrigerated transport from my Oregon vineyards down to my California winery only facilitated in the complete evaporation of any trapped moisture in the grape clusters. These wines are deliciously Burgundian in structure and will be enjoyed for many years to come! Cheers!

THE VINEYARDS and THE VINTAGE

- 61% Alloro Vineyard located in the Chehalem Mts.
- 39% Elton Vineyard located in the Eola Hills.
- Normal budbreak- 3rd week of March; normal bloom- 2nd week of June.
- The 70-acre Alloro Vineyard, planted in 1999, is situated on a southwest facing slope on Laurel Ridge, perched at a 700-foot elevation. Its Laurelwood soil is comprised of decomposed volcanic material below a top layer of ancient sedimentary soil. Blocks of Pommard, 114 and 777 are reserved and custom farmed for Fiddlehead.
- The 60-acre Elton Vineyard is located in the Eola Hills and sits on Jory series, clay-loam soil. Fiddlehead proudly nurtures the grapes from its oldest 1983 block.
- Harvested 10/8 and 10/13/07.



THE WINE

- Superb aromas make this wine immediately pleasurable. Dried cherries, "Oregon" earthiness, sweet pipe tobacco, and delicately fleshy on the mid palate.
- Unmistakably expresses its classic Oregon roots. Silky, smooth tannins. Enticing fragrance. Wonderful spice and very similar elegance to our 2006 vintage.
- Aged 15 months in tight-grain French oak, 35% new.
- 3.65pH / 5.78 g/L Acid / 14.07 alc
- 522 cases produced.