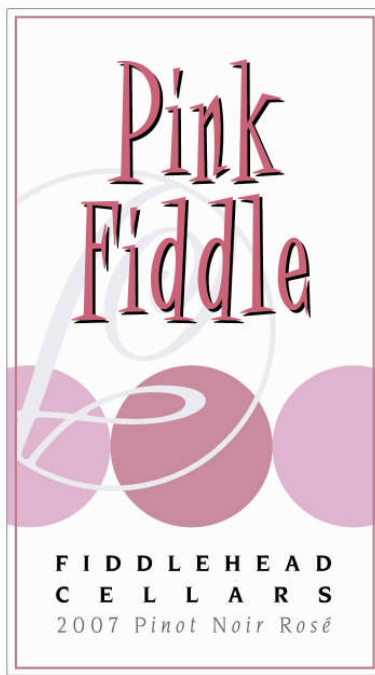


Sta. Rita Hills
 2007 Pink Fiddle
 Pinot Noir Rosé



KATHY'S CORNER

Oh la la! Perhaps the best one yet! Certainly vintage driven. Most will agree that 2007 in the Sta. Rita Hills was quite stupendous, to say the least, and marked by low yields and concentrated wines. I make this wine because it's what "we" like to drink. It's easy, always enjoyable and delivers pure pleasure to the palate. This 2007 vintage is 100% Fiddlestix and truly shows the vineyard in all its glory. Not made by saignée, this is a true rosé that even the manliest of men can be proud to drink. The strawberry color is obviously enticing, but there is more! It's dry for the serious, a little zany for the adventuresome, and celebratory for all those romantics out there. A perfect way to toast the vintage just ended, the vintage just beginning and Valentine's Day just around the corner!

Cheers and visit www.drinkpinkwine.com!

THE VINEYARD

- **100% Fiddlestix**, 100% Sta. Rita Hills, 100% Estate-owned pinot noir.
- Lovingly grown, low-cropped, nurtured and hand-sorted with the same attention to detail as the entire vineyard and as every lot of grapes; in other words, fashioned as if it were destined for our high end "Doyle" bottling. We spare no expense for Pinkie!
- **Hand Harvested at night** in the wee hours of October 4, 2007.
- 100% Pommard clone, from the later ripening vineyard block 1A that always benefits from that **extra hang time**.
- In 2007, picking at Fiddlestix commenced on September 11th and ended with "Pinkie" on October 4th. Crops were unusually small (2 tons/acre max!) due to drought conditions and bud damage resulting from a winter frost. Quality is arguably the best in the history of Fiddlestix.



THE WINE

- Think Pink! Gorgeous, enticing, rosy hue, lively wild strawberry aromatics with a hint of nutmeg spice. Crisp and zingy textures perk the palate with more guts than you ever expected. Pink Fiddle satisfies with an essence of guava, pomegranate and passion fruit!
- 100% de-stemmed, cold-soaked at 40° F for 24 hours for delicate extraction of color and texture; lightly-pressed and cold-fermented at 50° F to complete dryness. Non-malolactic to keep the fragrance true to pinot noir.
- A delightful, refreshing and **perfectly easy to drink beverage** for any company, most any time of day and for any mood from romance and celebration to simple thirst.
- **Designed from start to finish to be a Rosé.** This is not a saignée (an early juice bleed by-product removed from an alternate red wine fermentation, with the intention of concentrating the red wine, not the rosé!); the entire Pinot Noir grape cluster is devoted to this wine, and pressed to add desired complexity and character.
- A much smaller than normal production of **ONLY 184 cases**. Bottled in screw cap to preserve freshness and as a reminder to enjoy it in its youth. Serve well chilled.
- Released in time for Valentines Day.