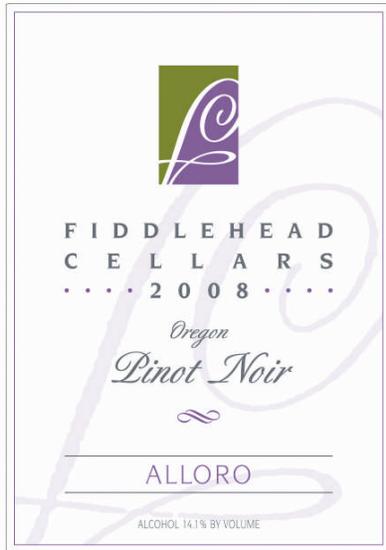


FIDDLEHEAD CELLARS

Willamette Valley 2008 ALLORO VINEYARD



Oregon Pinot Noir

KATHY'S CORNER

For this prized vineyard designated bottling, we blind taste every barrel in search of one single barrel that has outstanding textures and represents the vintage like none other. The "find" is most thrilling!

By all accounts, 2008 in Oregon is hailed as a superb vintage. Our vines experienced an exceptionally cool growing season in March and April, delaying bud break until late April. Temperatures warmed, accelerating shoot growth, but bloom was still slightly later than normal. Favorable conditions from bloom into August laid the ground for ideal ripening conditions in September. A textbook Indian summer, dry and warm, gave the final push for fully ripened fruit by mid-October. In many ways, 2008 is likened to the glorious 1999 vintage. The depth of fruit flavors balanced by good acidity has created that special vintage buzz.

Enjoy with Cheers!

THE VINEYARDS and THE VINTAGE

- The 70-acre Alloro Vineyard, located in the Chehalem Mts. of the North Willamette Valley, is situated on the southwest-facing slope of Laurel Ridge, perched at a 700-foot elevation. It is L.I.V.E. certified and the Laurelwood soils are nurtured to maintain sustainable ecosystems. It was first planted in 1999 on RG rootstock and Fiddlehead controls specific blocks that are meticulously farmed to our specifications.
- In 2008, significant crop was dropped due to the concern of a late vintage and potential foul weather, so *low yields* describe this stellar year. We picked relatively late and there was a 48% chance of rain, but we were blessed with an amazing, dry sky when we picked on October 16th, 2008.
- Hand-harvested and field sorted at "sun-up" into shallow grape bins, then transported to our Lompoc Winery under cold temperatures, staging for ideal fermentation conditions.



THE WINE

- Everything the vintage promised ... very sexy through and through! It is densely packed with penetrating aromatics and its earthiness and meatiness are immediately reminiscent of a great premier cru from Volnay. And then there are charming hints of tangerine rind and menthol that scream classic Burgundy. This wine satisfies with more and more!
- Fermented with significant whole berry contribution in small open-top vats. Aged 13 months in tight-grain French oak, 35% new. Additionally aged in the bottle for seamless textures and most satisfying expression of place.
- 100% clone 667
- 3.41pH / 6.3 g/L Acid / 14.4% Alcohol
- ONLY 264 bottles produced