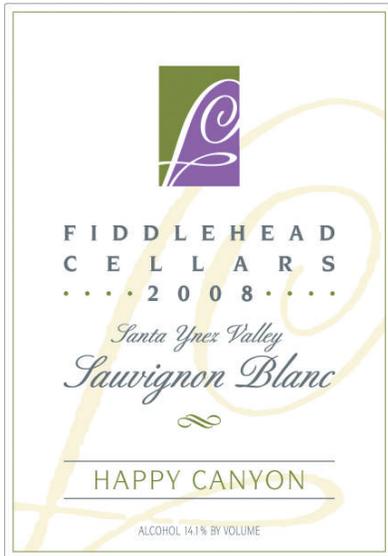


Santa Ynez Valley
2008 HAPPY CANYON
 Sauvignon Blanc



KATHY'S CORNER

The HAPPY CANYON designation signifies both a place and a style. The place, Happy Canyon of Santa Barbara AVA (achieved November 2009), is the home to six vineyards planted 1996-2001, and is located on the eastern edge of the Santa Ynez AVA. Soils are low in nutrients and are a mixture of loam and clay loam with red and yellow chert and serpentine cobbles. Morning fog lifts to plentiful sunshine, and it is the ideal home to Bordeaux (including Sauvignon Blanc) and Rhone varietals. During Prohibition, a simple alcohol was produced in Happy Canyon and legend has it that folks would "take a trip up Happy Canyon" to purchase the beverage...and the name stuck. In the Fiddlehead portfolio, it is my Sauvignon Blanc that marries fresh, ripe fruit with creamy, silky textures, much like a Pouilly Fumé style of the Loire Valley. It is incredibly versatile; it complements a huge range of flavors and tends to be a crowd pleaser for many palates. It certainly lives up to its name! With cheers! KJ

THE VINEYARDS and THE VINTAGE

- A blend of Vogelzang (84%), McGinley (8%) and Grassini (8%) Vineyards, all located in Happy Canyon of Santa Barbara AVA.
- A prized location for this Bordeaux-based varietal. The warm daytime temperatures shift the awkward "green" character into the succulent fruit-based aromatics of grapefruit, pineapple, peaches and pears. In the evenings, the cool ocean-generated fog preserves the crisp acidity that makes our wines vibrant and refreshing.
- After a Winter frost in 2007, our vines were hit again by a Spring frost in 2008, resulting in our lowest Happy Canyon production in years. Significant winds during bloom additionally forced an irregular set and erratic ripening patterns. But once again, diligent vineyard management, careful pick decisions, and meticulous hand-sorting in the vineyard were rewarded.
- Harvested August 27 to September 3, 2008

THE WINE

- This Loire-styled wine is crafted to highlight the predisposition of Happy Canyon fruit toward fuller, richer wines.
- It achieves interest to the palate by marrying grapes fermented at different temperatures. 1/3 is fermented cold in stainless steel, 1/3 is fermented in tight-grain new French oak (Damy) and 1/3 is fermented in neutral French oak. The barrel component is aged *sur lies* for 8 months.
- This wine grows in richness with bottle age. Upon release it achieves the perfect balance between fruit and texture, with neither overriding its importance; this wine is designed to be seamless. Flinty minerality, grapefruit, key lime, honeydew, and candied ginger nuances delight the palate. Non-malolactic.
- 794 cases produced.

