

# FIDDLEHEAD CELLARS

## Introducing BUBBLES by Fiddlehead (all seven hundred and twenty eight of them!)



This 2009 is our first Sparking Wine\* release...but *not* our first. We got this crazy idea in 2008 that Fiddlestix pinot noir would make a great Sparkling Wine (blanc de noir...or white wine from red grapes). So we started our experimental program and made a walloping 18 cases of 2008. We pick early...around 18 Brix, ferment in the bottle in the traditional way (*méthode champenoise*), and allow the wine to age *en tirage* (on the yeast) for two years. We fell in love with the 2008, but made the mistake of pushing the corks too far into the bottle. As a result, cork extraction could happen only through breakage, with a cork screw (with caution) or with a saber (with extra caution!). Hence the 2008 vintage is exclusively reserved for our Fiddlehead winery parties.

But in 2009 we repeated the same great wine *and* got the cork right this time! 100% Fiddlestix pinot, fermented in the bottle, and aged two years on the yeast prior to disgorging. And I am sure there are at least seven hundred and twenty eight bubbles to enjoy, mimicking its place of origin at Fiddlestix Vineyard in the Sta. Rita Hills, on Santa Road, at mile marker 7.28. This time we scaled up to 43 cases...a whopping 516 bottles!

Bubbles is ready to drink now, but for the short term, storage upright is recommended.

With Fiddlehead Cheers!

*Kathy Joseph*  
Winemaker

\* For the Bubbles novice, the term "Champagne" is reserved for Sparkling Wines made exclusively in the French district of Champagne.