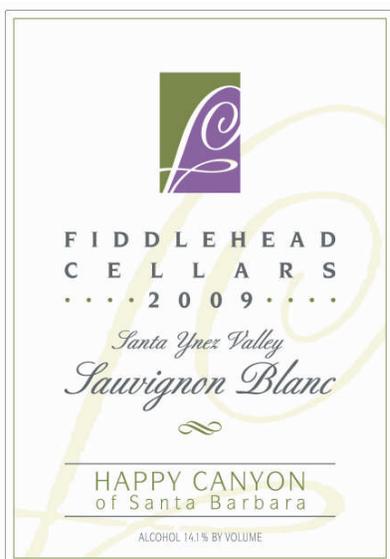


FIDDLEHEAD CELLARS

Santa Ynez Valley 2009 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 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 (44%), McGinley (45%) and Grassini (11%) Vineyards, all located in the Happy Canyon of Santa Barbara AVA.
- A prized location for this Bordeaux-based varietal. The warm daytime temperatures shift the awkward "green" character of this varietal 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 impresses the palate with its vibrancy.
- A cool Spring and Summer with late August and early September heat spikes that helped ripen the last of the fruit to perfection. A low rainfall year that yielded average crop size, pleasing growers and winemakers, alike.
- Harvested August 21 to September 3, 2009



THE WINE

- This signature Loire-styled wine is crafted to highlight the predisposition of Happy Canyon fruit toward fuller, richer wines.
- This wine achieves delicious volume on the palate and it most eloquently marries the benefits of fermentation at different temperatures and in different vessels: 1/3 is fermented cold in stainless steel to celebrate the spice of the grape, 1/3 is fermented in tight-grain new French oak (Damy) to celebrate the weight of the grape and 1/3 is fermented in neutral French oak to add harmony to the wine. The barrel component is aged *sur lies* for 8 months (much like Champagne), whereby the oak is intentionally understated and adds mostly to the gorgeous, textural nuances.
- This wine grows in opulence with bottle age. Upon release, it achieves the perfect balance between fragrance and richness, with neither prevailing in importance. It turns "lean and mean" into "voluptuous and silky". This wine is the epitome of seamless; it's wonderfully fragrant and struts tropical papaya, pink grapefruit and lemon zest aromatics with a most satisfying silky finish. Non-malolactic.
- 1911 cases produced.