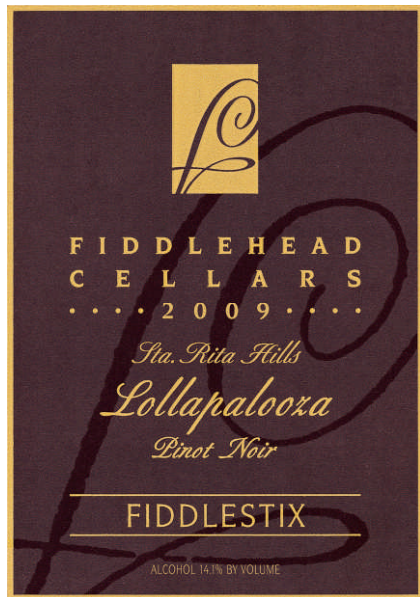


FIDDLEHEAD CELLARS

Sta. Rita Hills 2009 Lollapalooza

FIDDLESTIX Vineyard Pinot Noir



KATHY'S CORNER

Lollapalooza says it all! This English expression that implies "wow" is defined as "the best of its kind". Perry Farrell used it for his rock concerts and I was lucky enough to obtain the trademark for wine. And it's a good story. At Fiddlehead, I became an early believer in the cool climate segment of the Santa Ynez Valley now known as the Sta. Rita Hills AVA. I invested in land on Santa Rosa Rd, right in the heart of this awesome district. And now Fiddlestix Vineyard has grown up and supports incredible Pinot noir vines that produce wines with charm and finesse year after year. But as good as the place is, and as good as our farming is, and as good as our marriage of clones, wines and barrels is, we know that by virtue of the changing vintage, some barrels are destined to have that glow, that silkier texture, that cut above elegance that cannot be predicted. We taste every barrel over and over and find those few barrels that deliver more. The search is almost as good as the wine. That's our Lollapalooza!

Enjoy with Cheers!

THE ESTATE VINEYARD and VINTAGE

- Fiddlestix Vineyard is located in the heart of the Sta. Rita Hills on Santa Rosa Road. In our unique east-west running valley, fog hovers over our vines until mid-morning and then coastal breezes take over the direct cooling influence. The soil is well-drained clay loam and imparts coveted spice, volume and concentration in Fiddlestix wines. We meticulously farm with sustainability as our guiding force.
- Vintage 2009 was a frost-free year with low rainfall, dropping about 10.5 inches at Fiddlestix. Budbreak occurred the 3rd week of March; bloom stretched into the 3rd and 4th week of May; and veraison took hold the 2nd week of August. A nice little heat burst between August 27-September 3 prompted the start of harvest at Fiddlestix on September 5, with an even-paced month to empty the Vineyard. All our fruit is harvested in the coolness of the night to protect our perfectly ripe and fragile fruit.
- Night harvested September 5 – October 1, 2009

THE WINE

- We love, love, love this wine. It's loaded with boysenberries and white pepper and simply sings to your palate. Its restrained beauty is what every Pinot noir is meant to be. It exhibits dusty tannins, expansive flavors, hints of laurel and chicory and benefits from our 15th leaf of maturity in the Vineyard.
- This spectacular wine is expansive, mouth watering, and tremendously satisfying. It benefits from grapes that were field sorted, fermented in small batches in traditional open-top vats, with scrupulous attention given to each barrel as a personality of its own. Our discriminating selection process meticulously shrinks 100 acres of Fiddlestix Pinot Noir into just over 200 cases of *the most delicious* wine.
- About 35% new oak (specifically the more cherished tight-grain, 3-year air dried selections) weave into the wine slowly, imparting longevity and finesse. Favorite coopers include Rousseau, Cadus, Bel Air, and Seguin Moreau. Our commitment to 15 months in the barrel and patience during several years of bottle age prior to release are always rewarded with every sip.
- Clonal composition and Chemistry for the nerds out there: 20% - 113, 32% - Pommard, 26% - 667, 12% - 115, 10% - 777; pH 3.53, 5.9 g/L Acid, 14.4% Alc.
- Only 11 barrels were selected (225 cases produced), isolating *the elusive best of the cellar!*

