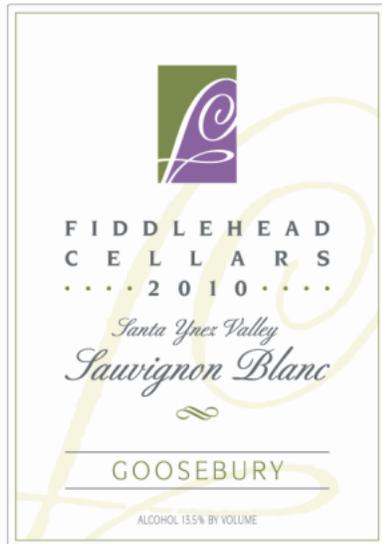


# FIDDLEHEAD CELLARS

## Santa Ynez Valley 2010 GOOSEBURY Sauvignon Blanc



### KATHY'S CORNER

*Goosebury is one of those palate-catching beauties that struts out of our cellar with poise and flare. Each of our wines from every vintage is required to prove itself to earn its keep and its place. For Goosebury we want purity of the grape. We look for showy fruit, perfect acidity and stand-alone success. It delights us with a perfect package that requires no manipulation, zero additions and reflects harmony in the glass. Goosebury results from an unpredictable combination of "the right stuff", with every vintage being different. The vineyard source may vary, but there is always no oak influence, no skin contact, no extended maceration and no malolactic fermentation. Our tasting quest through the cellar looks for the success story of the vintage... wine that is expressive with luscious, exotic aromatics and is balanced by a crisp, salivating finish. It's a triumph of the vintage and a rare beauty; Goosebury always comes in small quantities, making it a special find and a limited bottling enjoyed by a select few.*

- **The Harvest:** August 27 and September 8, 2010
- **The 2010 Vintage:** A very cool Spring and Fall with significant annual rainfall; normal phenology with bud break the 3<sup>rd</sup> week of March, bloom the 3<sup>rd</sup> week of May and verasion the beginning of August. Cool weather forced 3+ week delayed maturity in many red grapes. Our Sauvignon Blanc ... on target and picture perfect!
- **The Vineyard:** And the winner is...McGinley (formerly Westerly) Vineyard. In 2010, this Vineyard outshined them all, presenting balance, perfume, intensity. 100% Clone 1 from Fiddlehead designated blocks.
- **The AVA:** Located in our new AVA, "Happy Canyon of Santa Barbara". This bucolic canyon is nestled within the eastern boundary of the Santa Ynez Valley AVA, on the Los Padres side of Highway 154. Its cool, fog-laden evenings and warm daytime temperatures allow for the preservation of the natural grape acidity while unwanted "green" flavors give way to enticing fruit layers.
- **The Farming:** Our per-acre contract allows for a winery-vineyard partnership that readily benefits the finished wine. We are proud of the meticulous, flavor-driven, sustainable farming that defines our Happy Canyon sources. The grapes are picked in the cool early morning hours, hand-sorted in the vineyard and whole-cluster pressed to preserve freshness and delicacy.
- **Food Match:** Charming companion to grilled salmon with mango salsa, pork empanadas with spicy salsa, seafood bisque, curry chicken and grilled veggies.
- **Smell, Taste and Texture:** A generous helping of bright, refreshing and slightly tropical fruit...hints of tangerine, pineapple, ripe peaches and lime zest...all married in a most elegant and satisfying liquid package. Sophistication in the fruit, harmony with the acidity.
- **Winemaking:** Fermented exclusively in stainless steel and non-malolactic to ensure preservation of textural delicacy and transparency in the finished wine.
- **Production:** 220 cases bottled with only 13% alcohol!

