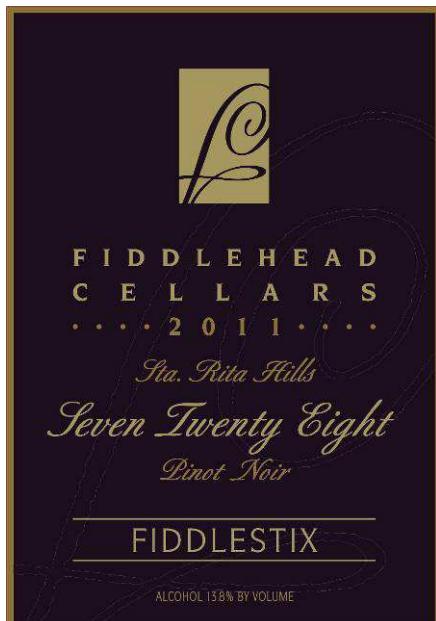


FIDDLEHEAD CELLARS

Sta. Rita Hills
2011 Seven Twenty Eight
FIDDLESTIX Vineyard Pinot Noir



KATHY'S CORNER

The most admired wines reflect their sense of place, their place of distinction, the place that creates their unique and unquestionable personality. Our 2011 Seven Twenty Eight exemplifies what a pleasure it is to see an ever-evolving vineyard continue into maturity.

The classic hallmark of Fiddlestix Vineyard has always been the tangible interplay between the rich earth, punctuating bursts of black cherry fruit and dusty tannins. With each successive year, the vineyard continues to expand its alluring tasting aspects and holds on to its well defined sense of place. With the addition of our sustainable nurturing of the soil, we can't help but get excited about the potential of our treasured 100 acres of Pinot noir. .

*Taste and you shall receive...
Enjoy with Cheers!*

THE ESTATE VINEYARD and THE VINTAGE

- Fiddlestix - located in the heart of the Sta. Rita Hills on Santa Rosa Road at mile marker 7.28. 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 that imparts coveted spice, volume and concentration in Fiddlestix wines.
- 34 unique blocks of Pinot noir, across 100 acres that were first planted in 1998; sustainability is the guiding force, a practice that extends from the vineyard to the winery. Fiddlestix participates in formal SIP "Sustainability in Practice" certification.
- 2011 was characterized by a very cool spring, which resulted in some variability in yields. Freezing temperatures during January and a valley-wide spring frost in April raised early season concerns amongst most area winemakers. Thankfully, Fiddlestix was protected from any significant frost damage due to our sprinklers and wind machines. Cooler than usual summer temperatures followed, allowing for slower maturation that resulted in increased depth and complexity in the grapes. While picking commenced right on schedule the morning of September 10th, we finally finished on October 12th, more than a month's span apart.

THE WINE

- Aged 16 months in our favorite selections of tight-grain French Oak (35% new), this wine is a revelation



of the delicate balance sought to reflect both the vineyard and the vintage. From the classic Fiddlestix cola spice to the abundance of black cherry and blackberry fruit, this is quintessential Pinot noir. With a silky strut brought alive through natural acidity and mouthwatering creaminess throughout the palate, there is a brightness and a vivacity that simply screams through your glass. Our commitment to bottle aging prior to release lends itself to the delicious drinkability of this wine.

- A mixture of Pommard 4 & 5 and Dijon clones 113, 115, 667 and 777. Each add their own unique characteristics of alluring fruit and vibrant spice to truly make this a wine to both savor and share.
- pH = 3.47, Acid = 5.85g/L, Alcohol = 13.8%
- Production: 1649 cases bottled

