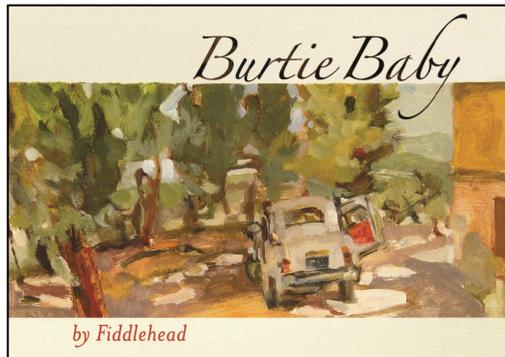


FIDDLEHEAD CELLARS

Sta. Rita Hills

2011 Burtie Baby

FIDDLESTIX Vineyard Pinot Noir



KATHY'S CORNER

This is our inaugural bottling of Burtie Baby. A very special selection of just 7 barrels, hand-picked by the very discriminating palates of the Fiddlehead team. This marriage of barrels was just aching to happen. The painting "Lucy's 500" by my sister, Jody Joseph, is the newest addition to our collectable, artist series labels. Burtie Baby is my Mom's nickname for my Dad, whose smile lit up every room and whose presence brought joy to all. This wine is 100% charming and promises to be good company and a treasured friend.

Enjoy with Joseph Family Cheers!



The Estate Vineyard

Fiddlestix embodies the importance of place - located in the heart of the Sta. Rita Hills AVA on Santa Rosa Road at mile marker 7.28.

The Estate Vineyard (continued)

- Located on the north side of a tight east-west running valley, fog hovers over our vines until mid-morning when afternoon breezes take over and hold temperatures below 75°F. The well-drained, clay loam soils are loaded with chert and Monterey shale. We are avidly committed to Certified Sustainable Winegrowing, and the success of our wines is directly tied to our meticulous, caretaker approach in the vineyard.



The 2011 Vintage Notes

- 2011 was characterized by a very cool spring, and severe frost on March 1 and April 8-9, killing many young buds on grapevines in the Santa Ynez Valley. Fortunately Fiddlestix was spared! Our wind machines and sprinklers, along with our low-lying position in the Valley, secured our protected "sweet spot" in heart of the AVA.
- There was significant rainfall (about 30.5 to 33.5 inches cumulative 10/1/10 to 10/31/11) suggesting we should have seen larger berries this season, but in fact we had nothing but very small, fist-size clusters and extremely small berries.

The Wine

- A most concentrated, juicy wine where dried cranberries, with hints of currant and mint, highlight the seductive aromatics. The essence of baked cherry pie and cola spice escort your palate into a silky, sexy mouth feel. And lasting taste sensations of cherries, plums and cinnamon are married with just a touch of dried rosemary, all of which persist to the last drop!
- We put all of our Pinot noir clones to work: 777(32%) + 113(15%) + 4(14%) + 667(14%) + 5(13%) + 115(12%). Truly a unique representative blend of Fiddlestix, with 16 individual blocks contributing to this special blend, all harvested between September 10th and 27th.
- pH = 3.49, Acid = 5.58g/L, Alcohol = 14.1%
- Production: 175 cases bottled
- Food Match: Try it with grilled pork loin and a little plum chutney.