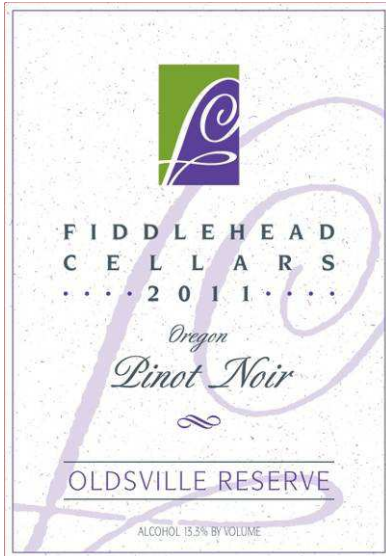


# FIDDLEHEAD CELLARS

*Willamette Valley*  
**2011 OLDSVILLE RESERVE**  
*Oregon Pinot Noir*



## KATHY'S CORNER

*This favorite Oregon bottling called "OLDSVILLE RESERVE" is named after the winery address, Oldsville Road in McMinnville, where I made my first 15 vintages of Oregon Pinot noir. More recently, I am able to take even better care of the fruit by processing the grapes at my own facility in Lompoc, CA. After working diligently to farm for the vintage, maintain healthy soils, pull leaves and reduce crop as necessary, the decision of when to harvest is delicately determined around the vine and grape maturity, with consideration to the imminent weather conditions. I am always in the vineyard at harvest to field sort and to offer direction on picking strategy. The cool early morning fruit is gently layered into shallow grape bins and immediately loaded into a refrigerated truck for transportation to my Lompoc winery. The fruit arrives in superb condition and at ideal temperatures.*

*From vine to bottle...enjoy with Cheers!*

## THE VINEYARD and THE VINTAGE

- Pick Date: October 27, 2011, just days before Halloween!
- AVA: 100% Alloro Vineyard, located in the North Willamette Valley Chehalem Mts.
- Vineyard Source: The 78-acre Alloro Vineyard, planted in 1999 is L.I.V.E. and I.O.B.C. Certified Sustainable. It is situated on a southwest facing slope on Laurel Ridge, perched at a 700-foot elevation. Its Laurelwood soil is comprised of decomposed volcanic material below a top layer of ancient sedimentary soil. Fiddlehead controls specific blocks that are meticulously farmed to our specifications.
- Vintage Notes: A bit of a nail-biter. Very cool (lowest heat accumulation in decades) and very long...one of the latest on record. Budbreak was delayed about 2 weeks, but the ideal weather at flowering set a relatively large crop. Overcast skies during late spring and early summer coupled with a few showers slowed ripening and forced significant thinning. Fortunately, our grapes were harvested under sunny skies and we liked the moderate alcohols.
- Harvest Notes: Hand-harvested at "sun up", picking a total of 6.2 tons, including the Pommard clone (24%) and Dijon clones 114 (24%), 777 (41%) and 115 (11%). Perfectly chilled in route to CA for processing.

## THE WINE

- Enticing aromas of baked cherry pie; hints of rose petal, cedar and nutmeg exude after the first pour. A smooth, creamy start gives way to concentrated flavors of cherry and cola, with touches of dried thyme and fresh sage, leading to what we affectionately refer to as the "forest floor". Subtle hints of all-spice and freshly crushed black pepper round out the finish. In one word: elegant!
- 100% de-stemmed and fermented in small lots with significant whole berry contribution. Delicately punched down twice daily. Aged 11 months in tight-grain French oak, combining new, once and twice used barrels from 4 cooperages. Prior to release, additionally aged in the bottle for toned tannins and satisfying suppleness.
- 3.52 pH / 5.87 g / L Acid / 12.9% Alcohol
- 321 cases produced

