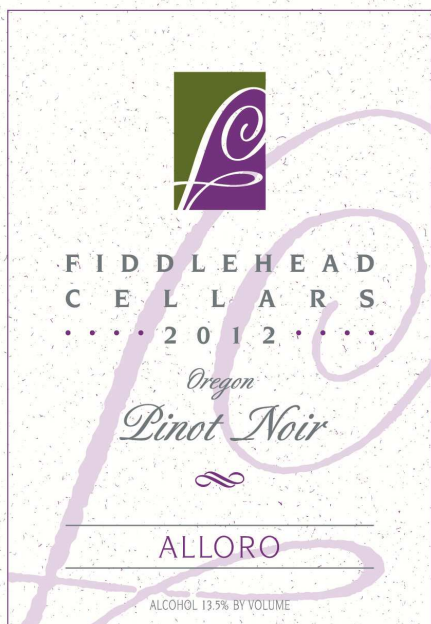


FIDDLEHEAD CELLARS

Willamette Valley
2012 Alloro
Oregon Pinot Noir



KATHY'S CORNER

For this prized, vineyard-designated bottling, I blind taste with my team through each and every barrel of our Alloro Vineyard (Oregon) Pinot noir in search of the stand out favorites. From this process we typically select a single barrel, which has outstanding textures and flavors, and the one that represents the vintage like none other.

With the 2012 vintage we fell in love with not just one, but two barrels! This is not only a tribute to the spectacular vintage, but also a nod to the dedicated farming by grower David Nemarnik. Alloro shares the Fiddlehead commitment to making decisions specific to the vintage with sustainability as the guiding force. This wine is thrilling and sexy, vivacious and alive, full of blueberries and cherries with a true Oregonian blast of mint and cedar. It is always a joy to find an impressive barrel we all agree is worthy of Vineyard designation.

From vine to bottle...enjoy with Cheers!

THE VINEYARD and THE VINTAGE

- Pick Date: October 11th, 2012
- AVA: 100% Alloro Vineyard, located in the North Willamette Valley, Chehalem Mountains AVA.
- Vineyard Source: The 78-acre Alloro Vineyard, planted in 1999 is L.I.V.E. and I.O.B.C. Certified Sustainable. Located in the Chehalem Mountains AVA (awarded in 2006), 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. Working in close concert with Alloro Owner, David Nemarnik, Fiddlehead controls designated blocks meticulously farmed to our high quality specifications.
- Vintage Notes: Praised by the press and vintners alike as an extraordinary vintage that produced fruit in amazing condition and concentration, rarely seen in Oregon Pinot noir. A typically cool and wet Chehalem spring gave way to an abnormally dry summer, resulting in one of the most balanced growing seasons to date. Ideal heat patterns emerged during bloom in June, leading to warm but consistent daytimes with cooling temperatures in the evenings. This set the stage for even ripening while keeping sugars low and natural acidity high.
- Harvest Notes: Hand-harvested at "sun up", with diligent field sorting. Transported as whole clusters via refrigerated truck to our winery in Lompoc for de-stemming and fermentation.



THE WINE

- Alloro Vineyard continues to be our sole source for our ongoing Oregon Pinot noir program, and with good cause - quality, consistency and character.
- 100% de-stemmed and fermented in a small, open-top fermentors, with significant whole berry contribution. A blend of Clones 777 (.60) and 114 (.40) in a combination of once- and twice-used French Oak barrels. This is a delightful blend of both Fiddlehead's distinctive style and the refined essence that is true Oregon grown Pinot noir.
- pH = 3.47, Acid = 6.37g/L, Alcohol = 13.5%
- 48 cases produced