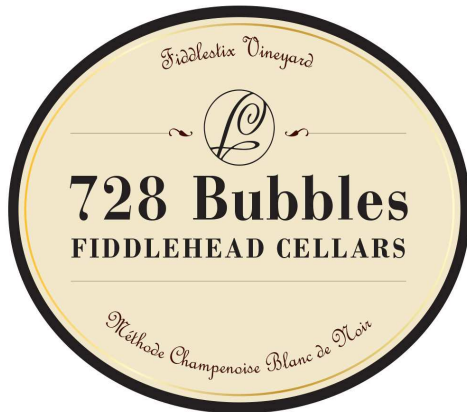


FIDDLEHEAD CELLARS

Sta. Rita Hills
2012 '728' Bubbles
FIDDLESTIX Vineyard Pinot Noir
Sparkling Wine



KATHY'S CORNER

*Fiddlehead is in a celebratory mood, and with good reason. Our 2012 Blanc de Noir, "728 Bubbles," is ready for release! A painstaking process three years in the making, this year's bottling marks our **4th vintage** in our quest for to produce the perfect sparkling wine from Sta. Rita Hills. Made in the traditional style introduced almost 400 years ago, this **100% Pinot noir Blanc de Noir** was made 'méthode champenoise', which means those delicious, tiny bubbles swirling through your glass were made directly in that very bottle. It's a classic example of delayed gratification, but well worth the wait.*

Enjoy with Cheers!

Fiddlestix Vineyard

- Located in the cool climate of the Sta. Rita Hills, on the east/west oriented Santa Rosa Road, at mile marker 7.28.
- 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.



The 2012 Vintage

- Always the first pick of our Fiddlestix vintage, we choose to harvest the field during the early morning hours (always before dawn)...this year on August 28th (a full two weeks before the start of our traditional Pinot noir harvest in 2012).
- Early season tasting of the vineyard led us to 3 distinct blocks representing early season balance, characterized as the richest and most vibrantly expressive Pinot noir in its youthful stage.
- Picked "traditionally" with relatively low sugar and high acid so the resulting wine is elegantly fleet of foot and lively on your palate.

The Wine

- 100% Fiddlestix Vineyard Pinot noir
- A mix of clones **4** (40%), **115** (37%) and **777** (23%)
- Delicately whole cluster pressed on the day of the pick, tasting through each press fraction to determine the perfect balance between bountiful tartness and broad mouth-feel.
- After aging for 12 months *sur lie* in 100% neutral French oak barrels, foregoing malolactic fermentation, this wine was aged an additional 24 months *en tirage* for enhanced structure. Fermentation in the bottle successfully boasts tiny bubbles and creamy mousse.
- Hand-riddled and hand-disgorged
- Full of lively acid and piquant fruit flavors, this wine exhibits reserved notes of zesty tangerine and tangy black cherry on the nose, with creamy vanilla spice. A wonderful toasted yeasty sensation make this a sparkling wine to savor as a cocktail or for any occasion.
- pH = 3.15, Acid = 10.66 g/L, Alcohol = 12%
- Limited Production: 114 cases bottled