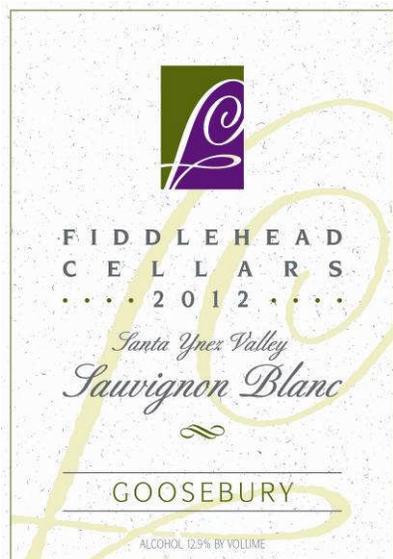


FIDDLEHEAD CELLARS

Santa Ynez Valley 2012 GOOSEBURY Sauvignon Blanc



KATHY'S CORNER

Goosebury is one of those palate-catching beauties that struts out of our cellar with poise and flare. Each of our wines from every vintage is required to prove itself to earn its keep and its place. For Goosebury we want purity of the grape. We look for showy fruit, perfect acidity and stand-alone success. It delights us with a perfect package that requires no manipulation, zero additions and reflects harmony in the glass. Goosebury results from an unpredictable combination of "the right stuff", with every vintage being different. The vineyard source may vary, but there is always no oak influence, no skin contact, no extended maceration and no malolactic fermentation. Our tasting quest through the cellar looks for the most admired wine of the vintage... wine that is expressive with luscious, exotic aromatics and is balanced by a crisp, salivating finish. It's a triumph of the vintage and a rare beauty; Goosebury always comes in small quantities, making it a special find and a limited bottling enjoyed by only a select few.

- **The Harvest:** August 29-30, 2012
- **The 2012 Vintage Notes:** In spite of what many vintners described as a long, late vintage, we were ecstatic that our properties picked on a normal schedule with normal crop loads.
- **The Vineyard:** Vineyard mix is 65% Vogelzang Vineyard and 35% McGinley Vineyard. Clonal mix is 34% Musque clone and 66% Clone 1.
- **The AVA:** "Happy Canyon of Santa Barbara". This bucolic canyon is nestled within the eastern boundary of the Santa Ynez Valley AVA, on the Los Padres side of Highway 154. Its cool, fog-laden evenings and warm daytime temperatures allow for the preservation of the natural grape acidity while unwanted "green" flavors give way to enticing fruit-based layers.
- **The Farming:** Our per-acre contract allows for a winery-vineyard partnership that readily benefits the finished wine. We are proud of the meticulous, flavor-driven, sustainable farming that defines our Happy Canyon sources. The grapes are picked in the cool early morning hours, hand-sorted in the vineyard and whole-cluster pressed to preserve freshness and delicacy in the finished wine.
- **Food Match:** Pork loins with peach chutney, spicy grilled shrimp, fresh oysters, curry chicken, arugula and goat cheese salad with citrus dressing.
- **Smell, Taste and Texture:** A generous helping of jasmine aromatics infused with tropical based fruits...hints of tangerine, pineapple, ripe peaches ...all married in a most elegant and refreshing liquid package. A very accessible, sophisticated wine.
- **Winemaking:** Whole cluster pressed, fermented exclusively in stainless steel and non-malolactic to ensure preservation of textural delicacy and transparency in the finished wine.
- pH = 3.27, Acid = 7.5g/L, Alcohol = 12.9%
- **Production:** 298 cases bottled

