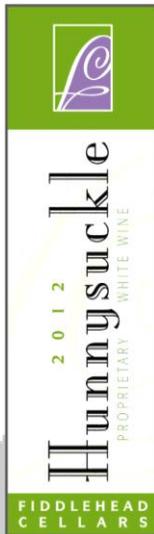


FIDDLEHEAD CELLARS

Hunnysuckle

BARREL SELECT
2012 SAUVIGNON BLANC
SANTA YNEZ VALLEY



KATHY'S CORNER

The Hunnysuckle name is deliberate: it effectively describes both the textural “feel” and aromatic fragrance of this very select bottling of Sauvignon blanc. With Hunnysuckle, we celebrate the luscious and velvety expression reminiscent of the exquisite white wine of Bordeaux. Hunnysuckle is for those who crave sophisticated white wine; it is for those who appreciate and understand the refined, European style of elegance; it’s for those who are foodies and expect more from their white wine selections. To achieve our target, we have selected 8 of our top barrels from the 2012 vintage, each aged 9 months “sur lie”. Years of patient bottle aging prior to release further contributes to its lush body, purposefully marrying the “sweet” oak nuances with characteristic Sauvignon blanc minerality. Limited production, deliberately chosen, exquisitely made, deliciously indulgent.

Enjoy with Cheers!

- **The 2012 Vintage:** A seamless harvest in Happy Canyon, with recognition of a lovely, prolonged growing season in the Santa Ynez Valley.
- **The Vineyards:** 71% Vogelzang Vineyard and 29% McGinley Vineyard.
- **The AVA:** Our “Happy Canyon of Santa Barbara” AVA is nestled on the eastern border within the larger Santa Ynez Valley AVA. This bucolic canyon is cherished for its warmer growing days that favorably tame herbaceous expressions in favor of more elegant fruit-based flavors. The cool, fog-laden evenings foster the preservation of natural grape acidity and hence eliminate the need for winemaking intervention.
- **The Winemaking:** Picked August 29-31. Our grapes are always hand-harvested and hand-sorted under the moonlight into half-ton picking bins. The finest, perfectly ripe, undamaged clusters are retained for whole-cluster pressing at the winery. Aged *sur lie* in 100% Damy French oak, 100% new, for 9 months; entirely non-malolactic.
- **The Wine:** It is so easy to fall in love with this very sophisticated, food-friendly wine. It is clearly unctuous yet delightfully reserved. It is infused with bright mineral notes, light citrus components and elements of white nectarines. We love the modest toasted tones of vanilla with crème brûlée complexity, the crushed herbs and a mint interplay—all of which effortlessly unfurl onto the palate.
- pH = 3.28 Acid = 6.36g/L Alc by Vol = 13.5%
- Production: 176 cases

