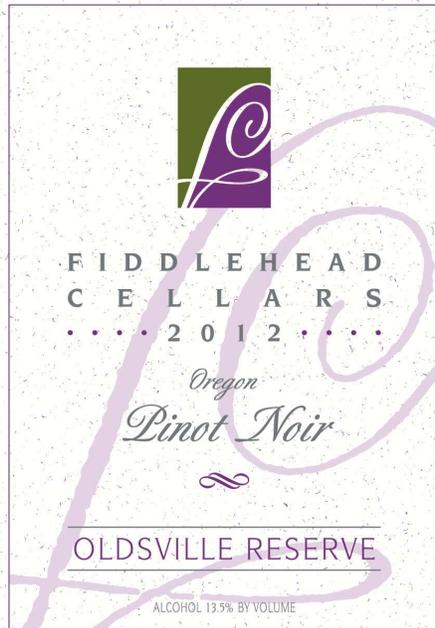


FIDDLEHEAD CELLARS

Willamette Valley
2012 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. Since 2003, I am able to take even better care of the fruit by processing the grapes at my own facility in Lompoc, CA. But I continue to commute to Oregon with frequency, so as to diligently work in concert with the vineyard owner and manager, David Nemarnik, and to customize all cultivation and vine-related decisions around each vintage. I am adamantly committed to on-site presence at harvest, specifically to field sort and guide 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 11, 2012
- AVA: 100% Alloro Vineyard, located in the North Willamette Valley Chehalem Mts.
- Vineyard Source: The 78-acre Alloro Vineyard is our 'Ace in the Hole', and our lone source of Oregon Pinot, by choice! Planted in 1999, it 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. The Laurelwood soil is comprised of decomposed volcanic material below a top layer of ancient sedimentary soil. Fiddlehead controls specific, *choice* blocks that are meticulously farmed to our strict specifications.
- Vintage Notes: Uniformly excellent vintage with storybook weather. A perfectly warm and completely dry growing season kept disease away and pushed full ripeness without sacrificing structure. With the more-than-usual heat and sunshine, harvest commenced in early October without a hitch, producing a generous wine, with fabulous target acidity.
- Harvest Notes: Hand-harvested at "sun up", picking a total of 7.7 tons, including the Pommard clone (20%) and Dijon clones 114 (21%), 777 (41%) and 115 (18%). Perfectly chilled in route to CA for processing.



THE WINE

- The fruit component in 2012 is deliciously generous without being over the top (and is a nice departure from the significantly leaner 2011's). This wine is full of youth and vigor, berries and spice, and was released just in time for the vintage to shine. Vibrant with fresh cherry and blackberry flavors and hints of forest-floor-herbs-and-earth, the true beauty of this wine is in how well it attests to its source.
- 100% de-stemmed (no whole cluster fermentation needed here!) and fermented in small lots with significant whole berry contribution. Delicately punched down twice daily, with constant supervision. Aged 13 months in tight-grain French oak, combining 35% new, with once and twice used barrels, from 5 artisan cooperages. Prior to release, additional age in the bottle ensures suppleness, delicacy and unmistakable Pinot noir expression.
- pH = 3.53, Acid = 6.04g/L, Alcohol = 13.8%
- Production: 454 cases bottled