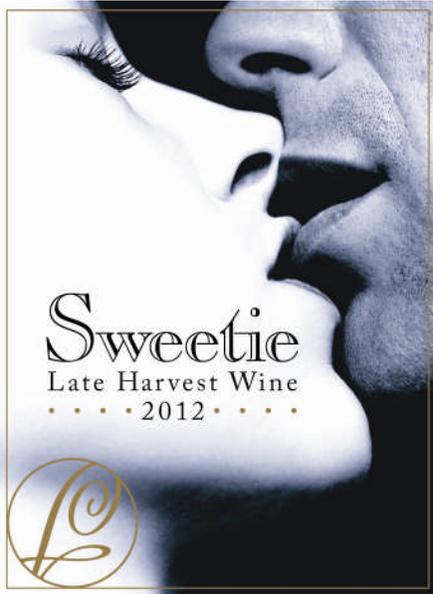


FIDDLEHEAD CELLARS

Santa Ynez Valley 2012 Sweetie Sauvignon Blanc



KATHY'S CORNER

Sweetie is just that: an irresistible little darling delight, fashioned as an easy-to-love, lighter-style dessert wine. This wine is all about balance and strives to tame the "excessive" in too many dessert wines. It is delightfully and subtly fragrant, surprisingly light on the palate and wonderfully concentrated without being heavy. If you crave a little something sweet at the end of a meal, then Sweetie is for you! Simply delicious with salty blue cheese, fresh ripe pears and some toasted nuts. Also a great match with a fruit tart or crème brûlée.

With end-of-the-meal cheers! Kathy

THE VINEYARD and THE VINTAGE

- **Source:** A Grassini Vineyard selection. Located in the picturesque Happy Canyon at the eastern boundary of the Santa Ynez Valley AVA.
- **Harvest Date:** September 1, 2012.
- **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 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.
- **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 WINE

- Delightfully fragrant and reminiscent of a mixed bouquet of orange blossoms and white peaches.
- Grapes are allowed a little extra hang time, whole cluster pressed and then frozen rock hard. The sweetest fractions are retained for fermentation...it's our modified version of "ice wine"!
- Cold fermented solely in stainless steel to preserve the natural fragrance and bright acidity of the grape. Non-malolactic.
- 8.8% residual sugar, 10% alcohol, 3.09 pH, 8 g/L TA
- Only 57 cases (375 ml) produced. Serve well-chilled.

