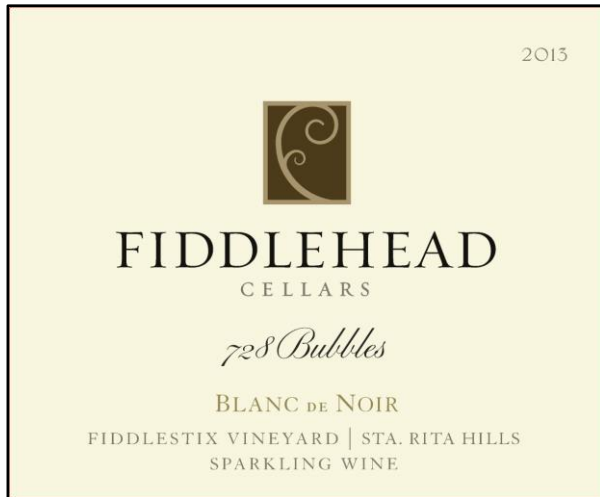


FIDDLEHEAD

CELLARS

2013 '728 BUBBLES'

BLANC DE NOIR SPARKLING WINE
FIDDLESTIX VINEYARD PINOT NOIR
STA. RITA HILLS



KATHY'S CORNER

*Our celebrated Blanc de Noir sparkling wine, '728 Bubbles', bursts with bubbly expressions of Fiddlestix Vineyard. Produced in the traditional **Méthode Champenoise** method, where the bubbles are produced entirely by a secondary fermentation **in the bottle** and like some of the best Champagnes, our wine ages on the yeast in the bottle for 2 years. The process of riddling, disgorging and selecting the dosage is part of the production thrill. The pride of this lovely little gem is in the tight, tiny bubbles that delicately dance across your palate. Extremely limited in production, but well worth the effort. '728 Bubbles' is boundless in its potential for enjoyment.*

Entirely Pinot noir, completely Fiddlestix (at mile 7.28), and utterly delicious.

Enjoy with Cheers, Kathy

- **Fiddlestix Vineyard (Estate):** In our unique east-west running coastal valley, fog hovers over our vines until mid-morning and then coastal breezes take over the direct cooling influence. The soil is well-drained clay loam sprinkled with Monterey shale, and imparts coveted spice, volume, and concentration in our wines
- **The 2013 Vintage:** Each vintage begins with our picking of Bubbles. The search for the most appropriate fruit is a process- numerous early mornings are spent traversing and tasting through the vineyard, in search of early season balance and the finest tasting fruit in the nascent stages of ripeness. A long, sunny growing season marked the second vintage in a row of near perfect growing conditions. Picking commenced on August 16th, over two weeks before the start of our traditional Pinot Noir harvest. The extreme lack of rainfall (less than 7 inches) gave us small, even-sized berries that shouted concentration with exacting flavors.
- **The Winemaking:** For the 2013 Vintage, we sourced form a single block to give us complete Clone 5 charm. 100% Fiddlestix Pinot noir made in the Blanc de Noir style, where red grapes are delicately whole-cluster pressed immediately after picking to discourage color pickup from the skins, with continuous tasting through each press fraction to determine the ideal balance between bountiful tartness and broad mouthfeel. Fermented dry, then aged 18 months in extremely neutral French oak, foregoing malolactic fermentation, then further aged an additional 24 months en tirage for enhanced structure and mouthfeel. Hand-riddled and hand-disgorged.
- **The Wine:** Lingers long after the last drop.
- **The Numbers:** pH = 3.17 Acid = 10.23 g/L Alc = 12%
- **Limited Production:** Only 52 cases produced!

