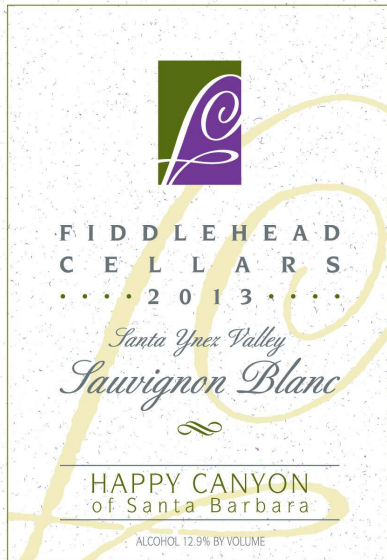


FIDDLEHEAD CELLARS

Santa Ynez Valley
2013 Happy Canyon
Sauvignon Blanc



KATHY'S CORNER

The HAPPY CANYON designation on this label not only pays tribute to a unique AVA, but also signifies our signature style of Sauvignon blanc at Fiddlehead. The place, Happy Canyon of Santa Barbara AVA (achieved November 2009), is home to six founding vineyards planted 1996-2001, and is located on the eastern edge of the Santa Ynez Valley AVA. Soils are low in nutrients and are a mixture of loam and clay loam with red and yellow chert and serpentine cobbles. Morning fog lifts to plentiful sunshine, and it is the ideal home to Bordeaux (including Sauvignon Blanc) and Rhone varieties. During Prohibition, a simple alcohol was produced in Happy Canyon and legend has it that folks would "take a trip up Happy Canyon" to purchase the beverage...and the name stuck. In the Fiddlehead Portfolio, it is my most versatile, richer-style Sauvignon Blanc, "with a French twist". It marries fresh, ripe fruit with creamy, silky textures, much like a Pouilly Fumé style of the Loire Valley. It is non-grassy, and hence complements a huge range of food flavors. As a crowd pleaser for many palates, it certainly lives up to its name!

With cheers! KJ

The Harvest:

- **2013 Vintage:** Grapes are hand-sorted and picked during the cool, early morning hours over a span of 9 days on 4 separate dates. Starting August 21st and ending on August 29th, 2013, the growing season was marked by dry but consistent weather, which resulted in even berry ripening and balanced flavors. Night time temperatures were reliably cool, allowing for low sugars and bright acidity.
- **The Vineyard:** In this wine we showcase two diverse and distinct sources; Vogelzang (51%) and McGinley Vineyards (49%) marry to provide varietally-correct and minerality-driven fruit, sourced from 7 unique blocks. Clonal composition is 71% Clone 1 and 29% Musque. Per-acre contracts reinforce the benefits of our winery-vineyard partnership, and we embrace the meticulous, flavor-driven, sustainable farming that defines our Happy Canyon sources.

The Wine:

- **Aromatics, Flavor and Texture:** This Loire-Valley inspired wine is a sachet of delicate aromatics with expressive, lasting flavors. A layered perfume of kaffir lime, cilantro, and vanilla spice is followed by warm notes of white grapefruit, dried ginger, and a hint of honeydew melon. There is a rich touch of vanilla spice and meyer lemon cream with a lingering and lavish finish of dried apricot and hazelnuts.
- **Winemaking:** Whole cluster pressed to preserve freshness and delicacy. This supple and texturally rich wine shows the beauty of the blend: 1/2 fermented in stainless steel for aromatics and bright finish, 1/4 in new French oak barrels for layers and creamy weight and the remaining quarter from neutral French oak barrels for fruit tone and elegance. Continuing our house style, barrel components are aged *sur lie* in 100% Damy French oak for 9 months and completely nonmalolactic, resulting in a mouth-filling expression complemented by vibrant natural acidity.
- pH= 3.36, Acid = 6.20g/L, Alc by Vol = 2.9%
- **Production:** 1869 cases bottled

