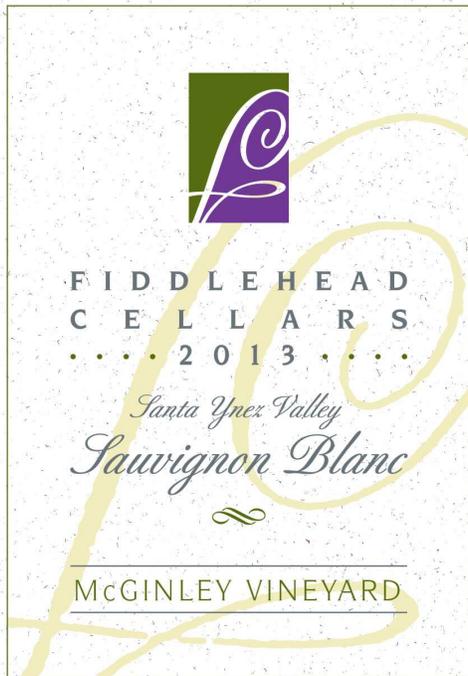


# FIDDLEHEAD CELLARS

*Santa Ynez Valley*  
**2013 McGinley Vineyard**  
*Sauvignon Blanc*



## KATHY'S CORNER

*And now for something completely new:  
Introducing our first vintage of  
**Vineyard-Designated Sauvignon blanc!***

*Historically, I have blended vineyards to craft 3 unique styles of Sauvignon blanc, akin to wines from around the world: 'Happy Canyon' (Loire Valley), 'Hunnysuckle' (Bordeaux) & 'Goosebury' (New World). My vineyard source always has been recognized as an essential component in making each of these wines special. With this bottling I give focus to the individual vineyard characteristics – specifically those of McGinley Vineyard.*

*For this label, I select the purest, most outstanding stand-alone barrels – true to the vineyard & true to the vintage.*

*Enjoy with Cheers!*

## THE VINEYARD and THE VINTAGE

- The Vineyard: 100% McGinley Vineyard. Formally known as Westerly Vineyard, this pastoral gem has the proud distinction of being the very first vineyard, in what is now known as the Happy Canyon of Santa Barbara AVA. Planted to Rhone & Bordeaux varietals, it stretches across over 80 acres on the eastern edge of the Santa Ynez Valley. This picturesque wine haven revealed to Kathy (back in 1998) the true potential of Santa Ynez Sauvignon blanc. The Vineyard was planted in 1996 and we were one of the first to partner with the owners and growers, which continues to be a valued relationship.
- A Single Source: This bottling highlights both the richness on the palate alongside the fresh fruits and lively acidity that is only possible because of the location of McGinley Vineyard. The diurnal shifts of up to 50 degrees along with McGinley's south-facing, clay loam-enriched slopes are a perfect combination for viticultural success. The warm days transform herbal notes into more desirable fruit-based flavors, and foggy, cool evenings preserve the natural grape acidity.
- Pick Date: August 21 & 28, 2013
- Vintage Notes: The growing season was marked by dry but consistent weather, which resulted in even berry ripening and balanced flavors. Nighttime temperatures were reliably cool, nurturing low sugars and bright acidity.
- Harvest Notes: Grapes are hand-sorted into half-ton picking bins. The finest, perfectly ripe clusters are retained for whole cluster pressing at the winery. Our by-the-acre contracts allow us to micro-farm our Fiddlehead-dedicated rows to our high quality specifications, and we pick in the wee hours of the morning to take advantage of the coolest temperatures, so that picking is less invasive to the grapes' fragile skins.



## The Wine

- Fresh meyer lemon, vanilla bean spice, and the essence of Asian pears, with a mouthwatering and honey-rich center and toasty, long-lasting finish. 100% Clone 1; the combination of Damy French oak and stainless steel barrels help showcase distinctive character of the vineyard.
- pH = 3.28, Acid = 6.70g/L Alc = 13.0%
- Production: 79 cases bottled