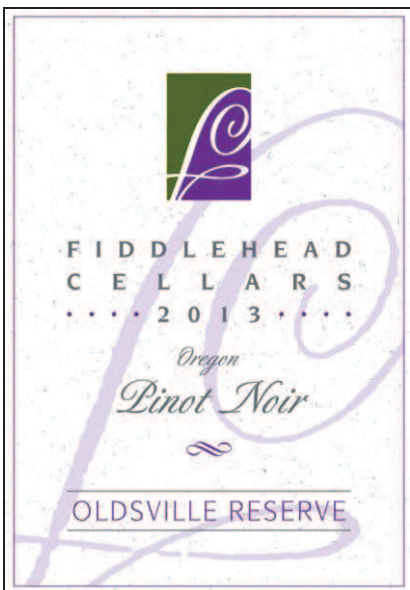


FIDDLEHEAD CELLARS

Willamette Valley
2013 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. Yet, I am keenly aware (as Dorothy once said) that there is no place like home to take care of this little gem waiting to happen.

Today, and for over a decade and a half, I take even better care of the fruit by processing the grapes at my own facility in Lompoc, CA. I am adamantly committed to on-site presence at harvest, specifically to field sort and guide picking strategy. I continue to commute to Oregon with frequency to diligently work in concert with the vineyard owner, David Nemarnik, and to customize all cultivation and vine-related decisions around each vintage. And, as a man once said (or something close to it), a wine should not be judged by how much I love it, but by how much it is loved by others.

From vine to bottle...enjoy with Cheers!

THE VINEYARD and THE VINTAGE

- Pick Dates: September 20 & October 15, 2013
- 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: Our close relationship with Alloro Vineyard proved invaluable for the 2013 vintage, as we fully utilized our ability to pick distinct fruit on a variable schedule. An idyllic spring lead into a warm summer full of bright sun and long growing days; perfect weather for Oregon Pinot Noir! But a late September storm system burst forth from the Pacific and gave us what essentially became a tale of two harvests: first picking the only ripe block (777) before the storm, and returning after the weather subsided to harvest the remaining ripe blocks which were only then ripe and ready.
- Harvest Notes: Hand-harvested and field sorted at "sun up"; bunches are gently layered into shallow grape bins, pick total = 5.86 tons. Bins were immediately loaded into the awaiting refrigerated truck with the transport temperature set at 35°F. Without delay, the grapes were sent directly to FiddleHeadquarters in Lompoc, CA for immediate processing by the can't-get-enough crush crew.



THE WINE

- Supple and delicious, our 2013 Oldsville Reserve leaps from the glass to present our respect for terroir. 100% de-stemmed (no whole cluster fermentation needed here!) and fermented in small lots with significant whole berry contribution. Aged 13 months in tight-grain French Oak, 35% new. Black cherry, hints of rhubarb, and a potpourri of lavender, thyme, & subtle mint thrill the palate. Finishing notes of blueberry, vanilla cream and baking spice enrich the lovely balance between structure and acidity.
- pH = 3.46, Acid = 6.35g/L, Alcohol = 12.8%
- Production: 385 cases bottled

