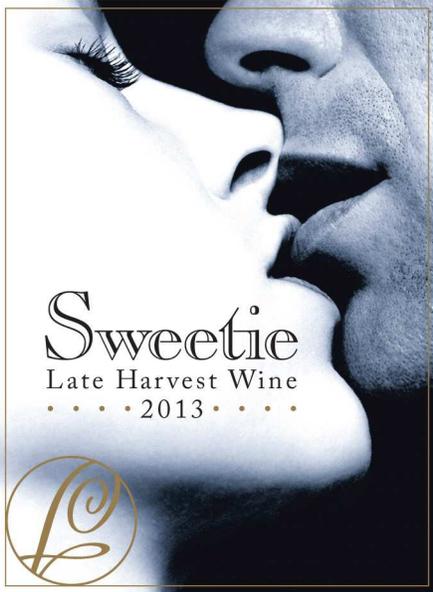


FIDDLEHEAD CELLARS

Santa Ynez Valley
2013 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 on its own, but also a treat with salty blue cheese, fruit tarts or a silky cr me brul e.

With end-of-the-meal cheers!

THE VINEYARD and THE VINTAGE

- **Harvest Date:** September 17, 2013.
- **2013 Vintage Notes:** With a significantly lower than average rainfall, our grapes benefitted by displaying exceptional fruit concentration, mouthwatering roundness and elevated varietal intensity.
- **Vineyard:** 100% Vogelzang Vineyard, Block "D". Clone 1,
- **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

- Picked three weeks later than our dry-style Sauvignon blancs, the extended hang time translated into a more tropical expression without sacrificing the distinctive Happy Canyon minerality. Honey and marzipan highlight the primary aromatics, with orange blossoms and roasted Bartlett pears poking through as an afterthought.

Grapefruit and apricot flavors lead on the palate, while a touch of lemon zest and lively acidity create this wonderful stand-alone dessert of "quiet intensity"... so delightfully lifted in its weight and perception!

- After the grapes are whole-cluster pressed, the juice is frozen, allowing us to maintain the sweetest fractions without forfeiting flavors and body. Cold fermented solely in stainless steel to preserve the natural fragrance and bright acidity of the grape. It's our modified version of "ice wine"!
- 10.3% residual sugar, 12.9% alcohol, 3.23 H, 8.1 g/L TA
- Only 85 cases (375 ml) produced. Serve well-chilled.