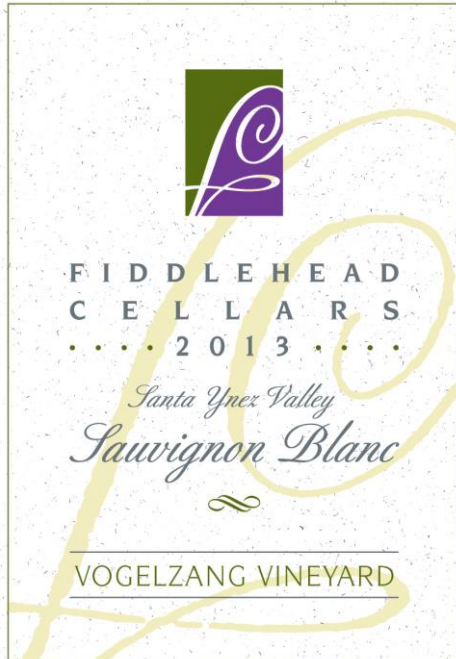


*Santa Ynez Valley*  
2013 Vogelzang Vineyard  
*Sauvignon Blanc*



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 Vogelzang Vineyard.*

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

*Enjoy with Cheers!*

**The Vineyard and Vintage**

- The Vineyard: 100% Vogelzang Vineyard. First planted in 1998, Vogelzang has been an enduring fixture for our Sauvignon blancs for almost two decades. Located in the heart of the Happy Canyon of Santa Barbara AVA, the vineyard extends across 77 acres of property and grows 10 separate varieties. Under the guidance of Mary Beth Vogelzang and her staff, this vineyard continues to shine as it inches towards its 20<sup>th</sup> growing vintage.
- A Single Source: This bottling showcases the rich depth of minerality and the elevated floral and spice tones of Sauvignon blanc that stand out in our wines. The soil, a mixture of loam and clay loam intermixed with low-river cobble, is high in mineral levels while low in nutrients, resulting in small vines and low grape yields. Warm sunny days help charm the grapes to ripen with fully-developed citrus and stone fruit flavors, while the cool, fog-heavy nights help preserve the natural grape acidity.
- Pick Date: August 23 & 29, 2013
- Vintage Notes: 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, 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 the Fiddlehead-dedicated rows to our high quality specifications. We pick in the wee hours of the morning to take advantage of the coolest temperatures to be minimally invasive to the grapes' fragile skins.

**The Wine**

- 100% Musque clone evokes aromas of key lime, coriander, lemon cream, d'anjou pears and small hints of clove. In other words, this wine embodies a delightful cornucopia of delicate flavors. A combination of Darny French Oak and stainless steel add structure and body to the vineyard personality.
- pH = 3.27, Acid = 6.90 g/L, Alc = 13.0%
- Limited Production: 73 cases bottled