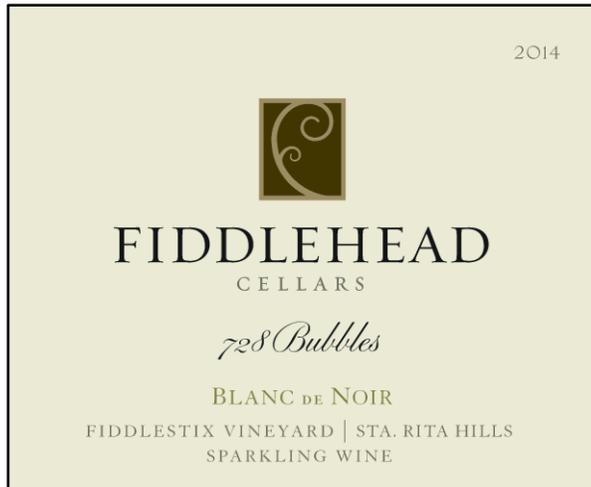


# FIDDLEHEAD

CELLARS

## 2014 '728 BUBBLES'

BLANC DE NOIR SPARKLING WINE  
FIDDLESTIX VINEYARD PINOT NOIR  
STA. RITA HILLS



### KATHY'S CORNER

*Our celebrated Blanc de Noir sparkling wine, '728 Bubbles', bursts with bubbly expressions of Fiddlestix Vineyard. Produced in the traditional Méthode Champenoise, where the bubbles are produced entirely by a secondary fermentation in the bottle and like some of the best Champagnes, our wine ages on the yeast in the bottle over 2 years. The process of riddling, disgorging and selecting the dosage is part of the production thrill. The pride of this lovely little gem is in the tight, tiny bubbles that delicately dance across your palate. Extremely limited in production, but well worth the effort. '728 Bubbles' is boundless in its potential for enjoyment. Entirely Pinot noir, completely Fiddlestix (at mile 7.28), and utterly delicious.*

*Enjoy with Cheers, Kathy*

- **Fiddlestix Vineyard (Estate owned):** In our unique east-west running coastal valley, fog hovers over our vines until mid-morning and then coastal breezes take over the direct cooling influence. The soil is well-drained clay loam sprinkled with Monterey shale and chert, which imparts coveted spice, volume, and concentration in our wines
- **The 2014 Vintage:** Each vintage begins with our picking of Bubbles. The search for the most appropriate fruit is a process- numerous early mornings are spent traversing and tasting through the vineyard, in search of early season balance and the finest tasting fruit in the nascent stages of ripeness. The 3<sup>rd</sup> consecutive harvest with minimal rainfall was not a concern for our water holding clay soils. Picking began on August 4<sup>th</sup>, nearly 3 weeks before the red wine start.
- **The Winemaking:** With this 2014 vintage we achieved our desired complexity with an equal blend of Pinot Noir Clones 115 & 777, each with early flavor development and low sugar content. These red-skinned grapes (with white juice) are delicately whole-cluster pressed immediately after picking to discourage color pickup from skin contact. We loved the process of tasting each press fraction to determine the ideal balance between bountiful tartness and broad mouthfeel. Fermented dry, then aged 18 months in extremely neutral French oak, foregoing malolactic fermentation. Aged an additional 48 months en tirage for enhanced structure and mouthfeel. Riddled and disgorged in-house to keep control of the details close at hand.
- **The Wine:** Close your eyes and you will enjoy aromas of fresh cherries and pleasantly underripe pineapple, along with a luscious hint of lemon tart brightness. Most charmingly, the much desired burst of "gout de champagne"- that lovely and highly prized yeastiness that can only originate from en tirage aging- delights the senses.
- **The Numbers:** pH = 3.15 Acid = 9.78 g/L Alc = 12%
- **Limited Production:** Only 45 cases produced!

