

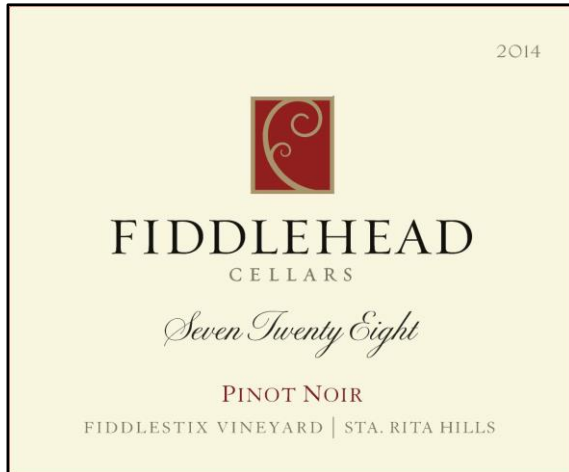
FIDDLEHEAD

CELLARS

2014 Seven Twenty Eight

FIDDLESTIX VINEYARD PINOT NOIR

STA. RITA HILLS



KATHY'S CORNER

The most admired wines reflect their sense of place, their place of distinction that creates their unique and unquestionable personality. "Seven Twenty Eight" identifies our Vineyard mile marker on Santa Rosa Road (only 7.28 miles to the coastal Highway 1), which reminds us of the association of this exact place in the Sta. Rita Hills with successful cool-climate Pinot noir.

The classic hallmark of Fiddlestix Vineyard is recognized as the interplay between our rich, cobbly earth, the punctuating bursts of black cherry fruit and the wine's dusty tannins. With each year of added vine age, the vineyard expands its alluring tasting aspects and holds onto its well-defined sense of place. With 100 acres of sustainably-certified farming at Fiddlestix Vineyard, we can't help but get excited about tethering the wine to the place.

Fiddlehead- established in 1989, and Fiddlestix- purchased as dirt in 1996 share a wealth of experience, and I hope to convey soul and sense of place in every sip.

Enjoy with Cheers, Kathy

- **The Estate Vineyard-Fiddlestix:** 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. Our ancient sedimentary soils are well-drained clay loam cobbled with Monterey shale and chert which impart coveted minerality and spice in our wines. The diversity of 34 blocks- comprised of 6 Pinot noir clones on 3 different rootstocks with varying aspects- directly translate into complexity in our wines.
- **The 2014 Vintage:** The 3rd consecutive harvest with minimal rainfall was not a concern for our clay soils and naturally humid environment. Picking began on August 22nd and stretched to September 8th, where each pick section was purposefully chosen for its flavor and physiological ripeness.
- **The Winemaking:** Clusters were carefully hand-sorted into shallow picking bins in the coolest part of the night; picking finished before the early morning fog break, enabling us to harvest under the most protective conditions for our ripe, thin-skinned grapes. A combination of clones were co-fermented in small vats to achieve early marriage and complexity; our self-mandated blind barrel tasting drove the balance of the final clonal blend for this vintage: **667** (27%), **115** (26%), **777** (20%), **113** (10%), **4** (10%), and **5** (8%) from 16 different blocks. Aged in 37% New French Oak (all tight grain and air dried for slower, more elegant integration), with the remainder in once- and twice-used barrels to refine the final textures.
- **The Wine:** Lifted notes of cola, nutmeg, and freshly crushed cranberry mingle in the aromas with delicate traces of black cherry. Dusty, fine tannins intersect with a dash of vanilla spice and cinnamon, leading to a graceful, elongated finish.
- **Profile:** pH = 3.42; Acid = 6.27 g/L; Alc = 13.5%
- **Production:** 2200 cases produced