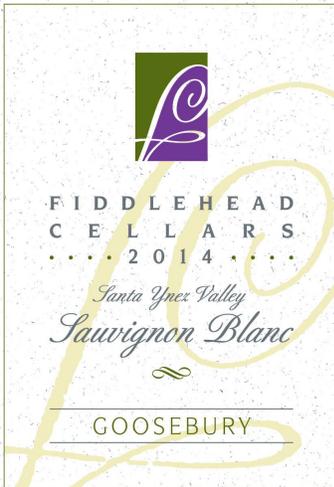


FIDDLEHEAD CELLARS

Santa Ynez Valley
2014 GOOSEBURY
Sauvignon Blanc



KATHY'S CORNER

✧ *Goosebury is one of those palate-catching beauties that struts out of our cellar with poise and flare. ✧ Lit by the gleam of the waning moon, not to mention light trailers and headlamps, each pick began at 4am with me leading the charge in McGinley Vineyard. This crown jewel of the Happy Canyon of Santa Barbara AVA highlights the perfect pick moment. ✧ For this select bottling, we focus on the exquisite purity of the grape. We look for showy fruit, perfect acidity and stand-alone success. It delights the palate with a perfect package that requires no manipulation, zero additions and reflects harmony in the glass. No oak influence, no skin contact, no extended maceration and no malolactic fermentation. Our tasting quest through the cellar looks for the most admired wine of the vintage... wine that is expressive with luscious, exotic aromatics and is balanced by a crisp, salivating finish. ✧ This wine is a triumph of the vintage and a rare beauty; Goosebury always comes in small quantities, making it a special find and a limited bottling.*

With Cheers, Kathy

- **The Harvest:** August 14 & 19, 2014
- **The 2014 Vintage Notes:** Our earliest harvest to date (since 1998!), which was driven by early bud break, low annual rainfall (less than 10 inches), and global warming. Summer and early fall temperatures were moderate and there were no significant heat spikes.
- **The Vineyard:** 100% McGinley Vineyard.
- **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 natural grape acidity and favorably tame varietal expression away from "herbaceousness", enhancing mineral, fruit-based qualities.
- **In the Field:** By hand-sorting through every cluster into half-ton picking bins, we aim to retain only the finest, perfectly ripe clusters that are destined for whole cluster pressing at the winery. Our by-the-acre contracts allow us to micro-farm our Fiddlehead dedicated rows to our quality-driven specifications, and we pick in the wee hours of the morning to take advantage of the coolest temperatures so picking is less invasive to the grapes' fragile skins.
- **The Wine:** The beauty of this wine is its immediate and captivating fragrance. Stone fruits, lemon and quince jump out of the glass. The weight and viscosity are impressive, especially considering the absence of barrel contact. And the minerality finishes the wine clean, fresh and memorable.
- **The Winemaking:** Picked early for a low alcohol finish; whole cluster pressed; cold fermented in 100% stainless steel; non-malolactic and selected for balance and purity as one of our premium Sauvignon blanc in the cellar.
- pH = 3.25, Acid = 6.7g/L, Alcohol = 13.0%
- **Production:** 318 cases bottled

