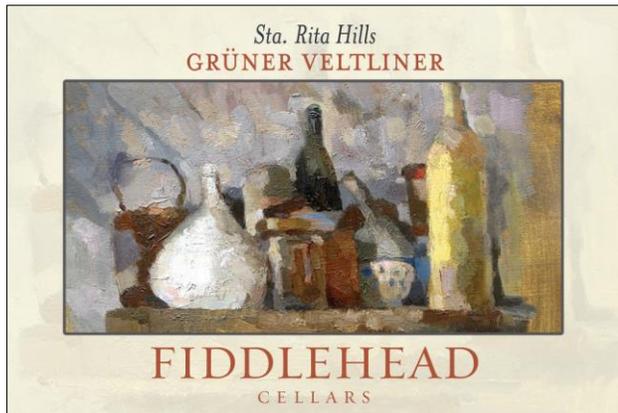


FIDDLEHEAD

CELLARS

Sta. Rita Hills AVA
Grüner Veltliner
Fiddlestix Vineyard



KATHY'S CORNER

Introducing our premier release of Grüner Veltliner, a grape of Austrian origin and a personal favorite. The winemaking intrigue is in its versatility, not unlike Sauvignon blanc, my other passion in the white wine category. Traditionally, this varietal delights the wine lover with many faces—occasionally as a simple, lean, youthful wine, while others craft a lush, more layered expression. In honing “our style”, we create a marriage of old world success with new world charm. This wine respects classical balance, varietal purity, and highlights the unique terroir of our Fiddlestix Vineyard. With farming excellence and neutral barrel fermentation, we capture the elegance of unctuous fruit, peppery minerality and exquisite viscosity. Grüner Veltliner has found a cherished home in the Sta. Rita Hills.

At Fiddlehead, we are a happy family of hard workers who like to have a good time, love the challenge of making great wine and thrive on sharing the pride of our handmade approach. We invite you to taste our spirit in every sip!

- **The 2014 Vintage:** It was our 3rd consecutive harvest with minimal rainfall, yet with purposeful deficit irrigation we were able to achieve a desired balance in our crop. This year set the trend towards early season ripening, with an earliest harvest to date on August 21 and 26th, from Fiddlestix Vineyard Blocks 7A and 7B.

- **Fiddlestix Vineyard - Sustainably Certified:** 2.8 acres of Grüner Veltliner, Clone 1 on 101-14 rootstock. This first vintage benefitted from 6 years of vine age. Extensive fruit thinning staged the ideal balance of these giant clusters with our cool-climate canopy. Night harvesting began in the coolest hours of the morning, to catch the grapes when they are at their most protected. Hand-picked and field sorted, one small bucket at a time.

- **The AVA:** Nestled in the “sweet spot” of the Sta. Rita Hills, directly in the middle of the AVA on Santa Rosa Road. Our position in this unique east-west oriented valley imparts its perfect cool climate for extended ripening through influence of direct coastal breezes and the dense fog that subsequently bathes our happy vines.

- **The Wine:** Typical of the varietal—subtle hints of jasmine and white pepper, and white peach essence abound, with finishing touches of melon and green tea. Round and expansive on the palate, with a fine-chalkiness that lingers. A terrific balance of crisp and youthful, offset by creamy and mature textures.



- **The Winemaking:** Whole cluster pressed and cold fermented to dryness in a combination of stainless steel (34%) to preserve the fresh fruit, acidity and minerality, and neutral French Oak (66%) where this component is aged on the lees to round out the palate and further enhance the spice. Non-malolactic and aged separately for 10 months, then married together for bottling.

- pH = 3.36, Acid = 6.4g/L, Alcohol = 13%

- **Production:** 349 cases bottled