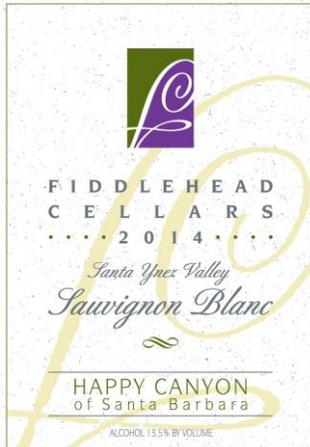


# FIDDLEHEAD

CELLARS

## 'Happy Canyon' 2014 SAUVIGNON BLANC HAPPY CANYON OF SANTA BARBARA



### KATHY'S CORNER

*This signature style of Sauvignon blanc pays tribute to the unique region that shares its distinctive name. The place, Happy Canyon of Santa Barbara AVA (since November 2009), is located within the Santa Ynez Valley AVA, butting the eastern border. During Prohibition, a simple alcohol was produced in Happy Canyon and legend has it that folks would "take a trip up Happy Canyon" to purchase the beverage ... and the name stuck. Soils are low in nutrients, containing a mixture of loam and clay loam with red and yellow chert and serpentine cobbles. Morning fog lifts to plentiful sunshine, and it is the ideal home to Bordeaux and Rhone varietals. In the Fiddlehead Portfolio, it is my most versatile, richer-style Sauvignon blanc "with a French twist". It marries fresh, ripe fruit with creamy, silky textures, much like the Pouilly-Fumé style of the Loire Valley. It is non-grassy, and hence complements a huge range of food flavors. As a crowd pleaser for many palates, it certainly lives up to its name!*

*With Cheers, Kathy*

- **The 2014 Vintage:** Continuing climate changes in CA shaped a memorable vintage. Early budbreak followed a dry, mild winter, with less than 10" of annual rainfall. With the addition of moderate August temperatures we experienced our earliest SB harvest to date on August 14. To our delight, the small berries offered concentrated flavors with excellent intensity.
  - **The Vineyards:** We blended two of our esteemed vineyards in Happy Canyon: 65% McGinley Vineyard which contributes varietal clarity, and 35% Vogelzang Vineyard which adds spicy charm from its two clones- Musque Clone and Clone 1.
  - **The AVA:** "Happy Canyon of Santa Barbara". This bucolic canyon is cherished for its warmer growing days that favorably tame herbaceous expressions in favor of more elegant fruit-based flavors. The cool, fog-laden evenings foster the preservation of natural grape acidity.
  - **The Wine:** An expressive assortment of fresh clove and lemon zest. Rich and graceful with undertones of lemon cream and vanilla, while precise notes of coriander dot the palate. A lasting pleasure of tangerine dazzles to the end with lively lingering flavors.
  - **The Winemaking:** Whole clusters pressed to preserve freshness and delicacy. This supple and texturally rich wine shows the beauty of the blend: ½ fermented in stainless steel for aromatics and bright finish, 1/3 in neutral French oak barrels for fruit tone and elegance, and the remainder from new French oak for aromatic contributions and added viscosity. Aged *sur lie* in 100% Damy French oak for 9 months and entirely non-malolactic.
- pH = 3.43 Acid = 6.30g/L Alc by Vol = 13.5%
- Production: 1385 cases produced

