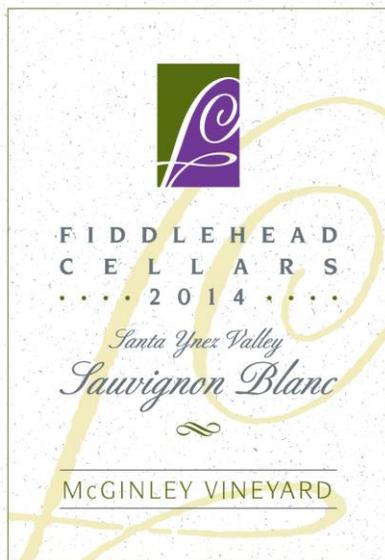


FIDDLEHEAD

CELLARS

McGinley Vineyard 2014 SAUVIGNON BLANC

SANTA YNEZ VALLEY



KATHY'S CORNER

Continuing my quest to present wines that truly reflect their origins, I am pleased to showcase the second release of our limited-edition, Vineyard-Designated Sauvignon blanc series.

Historically, I purposefully and selectively blend the fruit from stellar vineyards to craft three unique styles of Sauvignon blanc, akin to wine styles from around the world: 'Happy Canyon' (Loire Valley), 'Hunnysuckle' (Bordeaux), & 'Goosebury', (New World). My vineyard sources always have been treasured as an essential component in making each of these wines successful.

With this bottling, I give focus to the individual vineyard characteristics – specifically those of McGinley Vineyard. I select the purest, most outstanding stand-alone barrels– true to the vineyard & true to the vintage- to give you a peek at its contribution to my other soulful blends.

Enjoy with Cheers, Kathy

- **The 2014 Vintage:** Continuing climate changes in CA shaped a memorable vintage. Our earliest harvest to date for Sauvignon blanc began on August 14th, which was driven by early bud break, low annual rainfall (less than 9 inches), and global warming. Summer and early fall temperatures were moderate and there were no significant heat spikes. To our delight, the resulting small berry sizes offered concentrated flavors with excellent intensity.

- **The Vineyards:** 100% McGinley Vineyard
- **The AVA:** More specifically, this vineyard is located in the "Happy Canyon of Santa Barbara" AVA, nestled within the larger Santa Ynez Valley AVA boundaries on its eastern-most border. 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 and hence eliminate the need for winemaking intervention.

- **The Winemaking:** Picked on 8/14 & 8/19. Grapes are hand-harvested and hand-sorted under the moonlight into half-ton picking bins. The finest, perfectly ripe clusters are retained for whole-cluster pressing at the winery. Aged *sur lie* in 100% Damy



French oak in a combination of once- and twice-used oak barrels for 9 months; entirely non-malolactic.

- **The Wine:** Representing the savory & spice-driven aspects of the varietal, this 100% Clone 1 offering exhibits crushed herbs and creamy succulence, while preserving the natural acidity and vibrancy that are the hallmarks of our Sauvignon blancs. Aromas of coriander, oregano, and vanilla give the nose a spin, while notes of apricot, fresh pears, and marzipan delight the expansive palate.

- pH = 3.43 Acid = 6.30g/L Alc by Vol = 13.5%
- Production: 74 cases