

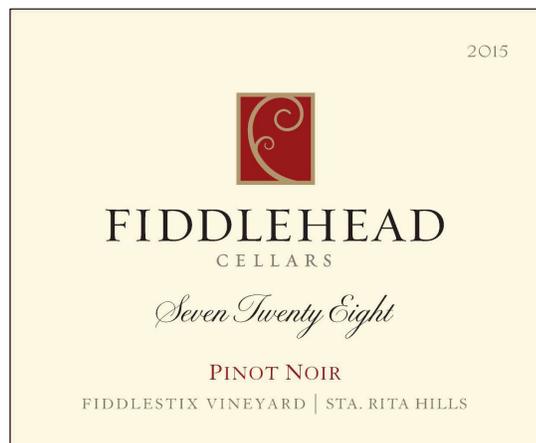
FIDDLEHEAD

CELLARS

2015 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 SIP-certified 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 2015 Vintage:** An atypically warm (and dry) winter gave way to an early March bud break. Dry and consistent temperatures free of extreme bursts of heat thankfully allowed for an even growing season. Acids remained high, due to the cool maritime temperatures native to our area which partner with coastal fog. Picking spanned from 8/11/15 (about a week earlier than 2014 and 2016) to 8/25/15 with average block yields at 2 tons/acre. About 7 inches annual rainfall.
- **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. Combinations of clones (as they are “ready”) are co-fermented (simulating a field blend) in small vats of 1:1 ratio to achieve early marriage and complexity; our self-mandated blind barrel tasting drives the balance of this final clonal blend: **667** (20%), **777** (25%), **113** (12%), **114** (4%), **115** (26%), and **4** (13%). Aged in 33% 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 and nutmeg mingle with traces of black cherry and earthy undertones. A mineral base with dusty tannins orchestrates an elongated, memorable finish.
- **Profile:** pH = 3.44; Acid = 6.17 g/L; Alc = 13.7%
- **Production:** 1560 cases produced