

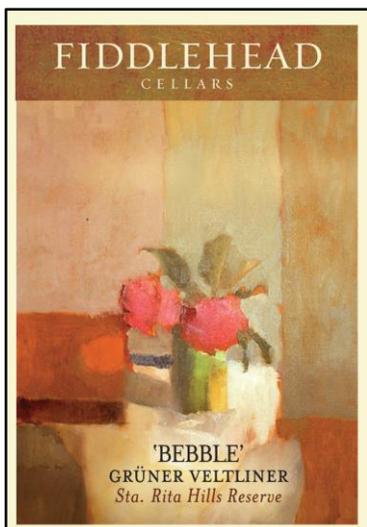
# FIDDLEHEAD

CELLARS

## 'BEBBLE'

2015 GRÜNER VELTLINER RESERVE

Fiddlestix Vineyard



### KATHY'S CORNER

Allow me to introduce "Bebble," the premier, Reserve release of Grüner Veltliner from our famed Fiddlestix Vineyard.

Sometimes you just have to take advantage of the moment and when this wine spoke to me, I simply had to create a place in my small batch wine portfolio.

This barrel-select bottling from our mature Estate Vineyard in the cool climate Sta. Rita Hills, supports a richer palate supported by expansive fruit and classic spice, and is modeled after its amazing Austrian predecessors.

Named to honor my ever-elegant mother, Babette, whose name around the house adorns this bottle. And to make it a family affair, my sister's famous art ties us all together. We celebrate the remarkable personality of the wine, the woman and the artist that will continue to wow well into the future.

With Cheers, Kathy

- **The 2015 Vintage:** Following an atypically warm winter that gave way to an early March budbreak, dry and consistent temperatures allowed for an even growing season. Acids remained vibrant due to the cool maritime-influenced temperatures native to our area. Grüner harvest: 8/17-8/24.
- **Fiddlestix Vineyard:** 2.8 acres of Grüner Veltliner, Clone 1 on 101-14 rootstock, embedded in well-draining soil composed of Botella and Gazos clay loam. The stage is set for the transfer of precious minerality from our ancient soils to this historic, varietal native to Austria. Hand-picked, night harvested and field sorted, with attention and care to selecting only the best clusters.
- **The AVA:** As identified by our 7.28 Mile Marker signs sitting roadside on Santa Rosa Road in the Sta. Rita Hills AVA, we take pride that our position in this unique east-west oriented valley is special. Our "place" bathes our fruit in a delicious, cool climate (from daily ocean breezes and nightly fog) that allow for extended fruit ripening with complexity and delicate balance.
- **The Winemaking:** Whole-cluster pressed and barrel-fermented in neutral French oak. The winemaking is simply to allow natural expression of the grape. We then select only the most expressive barrels for Bebble-anticipating a long, well-balanced life.
- **The Wine:** Elegant and sophisticated notes of ground vanilla bean with hints of coriander and citrus, along with the traditional white pepper notes, barely ripe pineapple, cucumber and honeydew melon. There is wonderful leanness buried beneath its weighty expression. You can almost feel the chalky, wet stone minerality translating from our clay soils (littered with chert and shale) to give mineral depth to this beauty.
- **Profile:** pH- 3.06, TA- 6.70 g/L, Alc- 13.5%
- **Production:** 122 Cases

