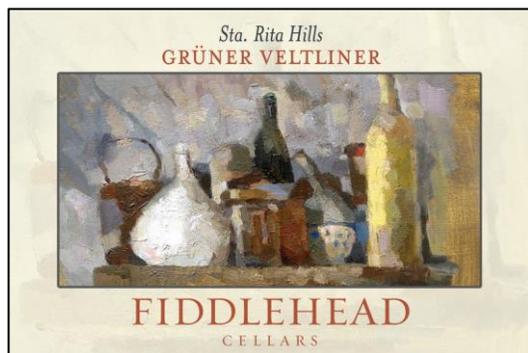


FIDDLEHEAD

CELLARS

Sta. Rita Hills 2017 GRÜNER VELTLINER *Fiddlestix Vineyard*



KATHY'S CORNER

Planted in 2012 (with vines that already had 4 years of vine age), our modest 2.8 acres of Grüner Veltliner has already grown up to produce elegant, classically-styled wines in the Sta. Rita Hills. We present this 2017 vintage as a marriage between Old World success and New World charm.

Through the years we have shared many Austrian Grüner Veltliners at our harvest lunch table, winning our hearts and revealing the opportunity to explore domestically grown cool-climate Grüner. This wine respects classical balance, varietal purity, and highlights the unique terroir of our Fiddlestix Vineyard. Traditionally, this variety delights the wine lover with its many faces- occasionally as a bright, lean, youthful wine, while others craft a lush, more layered expression. In our wine, we capture the elegance of delicate fruit, peppery minerality, and surprising weight balance by pleasing acidity. 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!

With Cheers, Kathy

- **The 2017 Vintage:** Finally the infamous 5-year drought of 2012-2016 was over. 2017 was blessed with almost 19 inches of rainfall, which helped to replenish our ground water reserves and flush away toxic salts. Flowering occurred in a narrow window, as did veraison, allowing desirable even ripening. We picked on 8/29 and 9/2, just days before a massive heat spike sent temperatures soaring past triple digits through the Central Coast during Labor Day weekend. For better or for worse yields were slightly reduced from prior years; we just always make sure we have balance.

- **Fiddlestix Vineyard:** Proudly SIP certified, our 2.8 acres of Grüner Veltliner is Clone 1 on 101-14 rootstock. Weather is often moderated by our position in the valley where we are lucky to have minimal impact of extremes. Our cool climate due to direct ocean breezes and daily coastal fog diminishes evaporative losses during warmer periods, with additional benefit from our clay soils that tout higher relative water holding capacity. Our sustainable attention to detail is a force. We routinely employ extensive fruit thinning at strategic stages to achieve the ideal balance in these robust clusters. Night harvesting begins in the coolest hours of the morning for the least invasive handling of the fruit. Always hand-picked and field-sorted, with ultimate care to retain only the finest clusters.



- **The AVA:** Nestled in the "sweet spot" of the Sta. Rita Hills, directly in the middle of the AVA on Santa Rosa Road.
- **The Winemaking:** Whole-cluster pressed and settled in stainless. 80% of the juice is racked to neutral French oak (2-5 times used) to barrel ferment and age on its yeast lees to add depth to the palate. The remaining 20% is cold-fermented in stainless to contribute crisp, estery balance. Both fractions are non-malolactic and aged separately for 7 months, then married just prior to bottling.
- **The Wine:** In its own delicate way this wine exudes a cornucopia of complex flavors. It's not easy to isolate a single dominant aroma. Fresh notes of granny smith apple and casaba melon, cucumber and ginger, fresh lime, pears, mint and parsley are all present, and the charming finish expresses chalky salinity and characteristic white pepper spice.
- pH: 3.12, TA: 6.97 g/L, Alc: 13%
- 234 Cases Produced