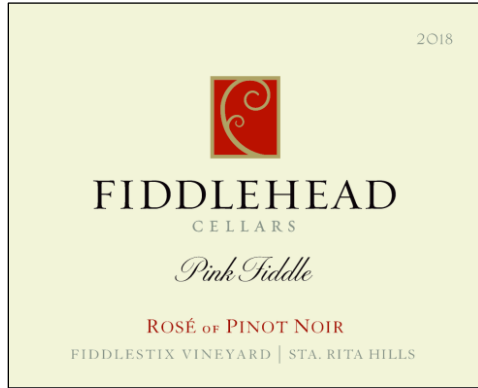


# FIDDLEHEAD

CELLARS

## 2018 Pink Fiddle ROSÉ OF PINOT NOIR



### KATHY'S CORNER

Join us every February for our Annual Pink Fiddle Release Celebration, always on the Saturday before Valentine's Day, where we toast with a rosé-paired menu and an abundance of flowing Pink Fiddle.

- **Vinification:** Fermented dry, non-malolactic, 100% stainless steel
- **Vintage:** 100% 2018
- **Varietal:** 100% Pinot Noir
- **AVA:** 100% Sta. Rita Hills, Santa Barbara County, Pinot-central!
- **Vineyard:** Fiddlestix
- **Clones:** Pommard 5 & Dijon 115
- **Harvest Date:** August 30. Night harvested, hand-picked and hand-sorted in the Vineyard.
- Alc 13.0%, pH 3.25, TA 6.90 g/L
- 348 Cases Produced

### Saignée or not?

It's not simple "bleed" juice. We taste for distinctive blocks at Fiddlestix in the nascent stage of the vintage, when sugars are low, natural acidity is high, and the grapes have begun to mature in advance of most blocks. We target only those blocks and clonal selections that express early flavor and color maturity at lower sugar (and thus lower alcohol), which then translates into delicacy in the finished wine to achieve a true rosé.

### Color Profile

Grape skin contact with the grape juice is limited to less than 24 hours to produce its brilliant, light cherry blossom hue. After gentle destemming and this relatively short skin contact, we capture the "free run" juice and combine it with the juice of ever so lightly pressed skins. Cold fermentation in stainless steel preserves the fruity & spicy essence of Pinot Noir, and retains the delicacy of the early pick.

### Aromatic & Flavor Profile

A perfectly delicate bouquet of signature Sta. Rita Hills Bing cherries, infused with dried cranberries and just a touch of cinnamon spice. This wine uniquely straddles the line between cheerful brightness and mouth-filling smoothness.

### Balanced

The fresh and exciting, 'first-peek' at the 2018 vintage. Started like a red wine and finished like a white wine, without sacrificing any of the complexity and nuance that is expected from Fiddlestix Vineyard. Here in the Sta. Rita Hills cool climate conveys great acidity. We ferment dry like in Provence, making Pink Fiddle an almost serious wine ...or as serious as you want it to be.

### Food Pairings

It loves the grill, loves ginger and fennel or aged goat cheese and it loves spice. Perfect with tamarind chicken, duck pho, charred pork and much, much more.

### Ageability

We recommend drinking this wine within the first 2 years of its life to enjoy its delicacy and freshness.

