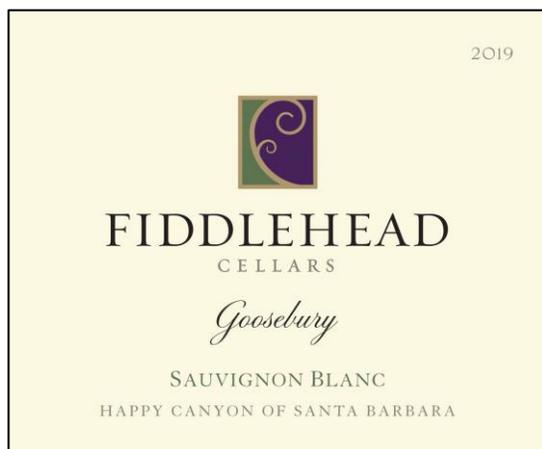


FIDDLEHEAD

CELLARS

'Goosebury' 2019 SAUVIGNON BLANC HAPPY CANYON OF SANTA BARBARA



KATHY'S CORNER

Goosebury is one of those palate-catching beauties that struts out of our cellar with poise and flare. The grape selection for this bottling is intended to capture the perfect pick moment and highlight the exquisite purity of the grape. I look for showy fruit, perfect acidity and stand-alone success. It delights the palate with a perfect package that requires no manipulation, zero additions and reflects harmony in the glass. No oak influence, no skin contact, no extended maceration and no malolactic fermentation. Our tasting quest through the cellar looks for the most admired "natural" wine of the vintage... wine that is expressive with luscious, slightly tropical aromatics that is balanced by a crisp, salivating finish. This wine is a triumph of the vintage and a rare beauty; Goosebury always comes in small quantities, making it a special find and a limited bottling.

With Cheers, Kathy

- **The 2019 Vintage:** Almost picture perfect! Picked on September 12 and September 19. We were blessed with 21 inches of winter rainfall that recharged our aquifers and stimulated microbial activity in our soils and kept our very old vines very happy throughout the growing season.
- **The Vineyard:** Gorgeous old vines from Star Lane Vineyard were harvested in the cool, early morning hours for less invasive handling of our fragile, vine-ripe fruit. Hand-sorted, one bucket at a time to retain only the finest clusters for this blend.
- **The AVA:** "Happy Canyon of Santa Barbara". This bucolic canyon is nestled within the eastern boundary of the Santa Ynez Valley AVA. Our cool, fog-laden evenings foster the preservation of natural grape acidity and the warm daytime temperatures beneficially tame unruly herbaceous expressions in favor of more elegant fruit-based flavors.
- **The Winemaking:** Purely to preserve those natural grape flavors. Whole cluster pressed; cold fermented in 100% stainless steel; non-malolactic. The timing of our pick is strictly based on flavor and textural balance- we want just the right amount of minerality and transparent varietal intensity balanced by the right amount of zest and tamed alcohol.
- **The Wine:** "Goosie" struts subtle hints honeydew melon, key lime zest, and nuances of pineapple and kiwi. There is a superb zing that carries the fruit and freshens the palate. Excellent with sushi (and a dash of wasabi), grilled halibut with a papaya salsa or just as a stand-alone sip. Enjoy with a chill, but not too cold!
- pH: 3.15, TA: 6.5 g/L, Alc: 13%
- 348 Cases Produced

