

FIDDLEHEAD

CELLARS

The Story of Fiddlestix Vineyard

Oh Fiddlestix! How could I not have fun when it came time to name my Vineyard?! After all, there are all those “stix” in the ground and there is that natural connection to all my other “fiddle” names ... fiddlehead, fiddlechix, fiddlefriend, frequent fiddle club.....!

I created Fiddlehead (the Winery) to focus on Pinot Noir and the place it is grown is essential to the personality of the brand. Fiddlehead is all about sense of place.



In the early years, 1989-1993, I was lucky to be allocated a perfect little block at Sierra Madre Vineyard in Santa Maria...I was even luckier to have my wine selected for the White House Cellar (and yes, they even paid for it!). After Sierra Madre sold, there was little Pinot Noir to be had from Santa Barbara County, and even less that was the top quality that I demanded for Fiddlehead. I knew the only way I could progress my commitment to Pinot Noir was to invest in the development of bare ground.

I tasted my way through a myriad of Pinot Noir districts and was impressed by just how delicious some of those old Sanford and Benedict wines tasted and was challenged to invest in a little known, cool-climate district. Many more years into my palate development, I learned that it was the clay soils that I found to be most interesting in their imparting a spicier, broader, more layered component to these finicky, delicate, enticing wines. Hence, my search for land turned to what was then known as “the western, cool climate district of the Santa Ynez Valley”, and more specifically the Santa Rosa Road corridor, where clay soils make their home.

After what seemed like an eternal search, I spotted a flower farm, not on the market, directly across the street from the historic Sanford and Benedict Vineyard. In 1996, I wrapped up “secret” negotiations to purchase the old Bodger property and found myself with close to 100 potential, glorious acres just waiting for Pinot Noir!

I took almost 2 years to explore clones and rootstocks, the soils and the water, row direction and trellis system options and farming choices. I selected 6 clones (Pommard 4 and 5, Dijon 113, 115, 667, 777), 3 rootstocks (mostly 101-14 and 3309 and a little 110R) and designed a plat of 35 unique blocks.

The first blocks were planted in 1998 with dormant grafted vines and the first tiny crop of Lollapalooza was produced in 2000! In 2001, a group of us local winemakers successfully earned the Sta. Rita Hills AVA designation. Now world renowned and recognized for its ideal, cool climate for Pinot Noir, this uniquely east-west oriented valley was perfect for Pinot Noir.

96 acres is clearly more than my petite brand wanted to produce, but Fiddlestix provides exactly the quality that Fiddlehead needs and wants. So it was very easy to spread the love to other small, hands-on producers that take it upon themselves to sing the praises of the place. Now there are 14 winemakers that I sell grapes to who share the love of the fruit and join together every harvest to pick the new crop.

Fast forward to today - Fiddlestix Vineyard has grown up and supports incredible Pinot Noir vines that produce wines with charming character year after year, and in 2012 I added 2.8 acres of Grüner Veltliner, the famous white grape of Austria. At Fiddlehead, what started out as a tiny crop of Lollapalooza has now evolved into a range of spectacular Fiddlestix pinot noir offerings – including *Seven Twenty Eight*, *Lollapalooza*, *Burtie Baby* and *Doyle* along with some pretty magical Grüner Veltliner. From my Vineyard to your glass...Cheers!

Kathy Joyce
Winemaker

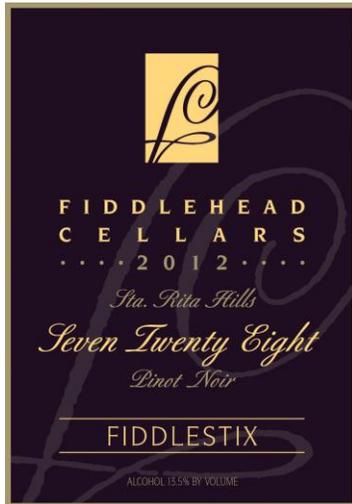
FIDDLEHEAD

CELLARS



2012 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, the place that creates their unique and unquestionable personality. Our 2012 "Seven Twenty Eight" continues to reveal what a pleasure it is to see an ever-evolving vineyard continue into its maturity.

The classic hallmark of Fiddlestix Vineyard has always been the tangible interplay between the rich earth, punctuating bursts of black cherry fruit, and dusty tannins. With each successive year, the vineyard continues to expand its alluring tasting aspects and holds on to its well defined sense of place. With the addition of our sustainable nurturing of the soil, we can't help but get excited about the potential of our treasured 100 acres of Pinot noir.

Fiddlehead-established in 1989, and Fiddlestix-purchased as dirt in 1996 share a wealth of experience.

*Taste and you shall receive...
Enjoy with Cheers!*

THE ESTATE VINEYARD and THE VINTAGE

Fiddlestix – located in the heart of the Sta. Rita Hills on Santa Rosa Road at mile marker 7.28. In our unique east-west running valley, fog hovers over our vines until mid-morning and then coastal breezes take over the direct cooling influence. The soil is well drained clay loam that imparts coveted spice, volume and concentration in Fiddlestix wines.

34 unique blocks of Pinot noir, across 100 acres that were first planted in 1998; sustainability is the guiding force, a practice that extends from the vineyard to the winery. Fiddlestix participates in formal SIP "Sustainability in Practice" certification.

Early spring brought with it no fear of frost, leading to a terrific fruit set with generous amounts of complete, even clusters and high-quality fruit. Heat spikes were minimal through summer and prolonged periods of cool temperatures allowed for even and optimum growing conditions. Berry size ranging from small to medium led to increased depth and concentration, owing to an ideal skin to juice ratio of the grapes. Picking began on our typical schedule, starting on Sept. 10th and finishing less than three weeks later. Seven separate pick dates drove ideal maturity for each lot. Each block was gently hand-sorted into small picking bins in the coolest part of the night; picking finished before the early morning fog break, enabling us to harvest in only the most protective conditions for this delicate grape. A perfect vintage!

THE WINE

Our definitive blend, highlighted by the signature Fiddlestix cola spice and black cherry. A sultry opening full of nutmeg, crushed herbs and blueberries, followed by a finish of earthy graphite and brambly blackberries. Aged 16 months in our favorite selections of tight-grain French Oak (32% new), each individually selected with the aim towards a balance of finesse and structure.

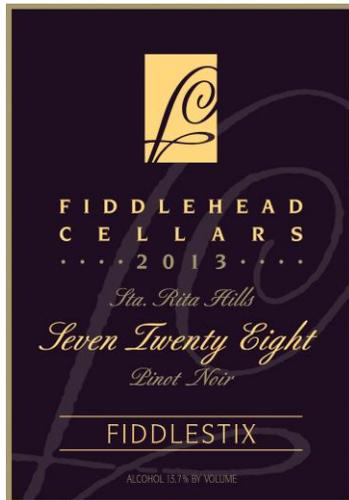
Showcasing the truest representation that Fiddlestix Vineyard has to offer. With a mixture of Pommard clones **4** (14%) & **5** (15%) and Dijon clones **113** (14%), **115** (5%), **667** (20%) & **777** (22%), each individual clone offers their own diverse charms to this seamless balance of vibrant & luscious fruit, subtle tones of earth & oak, and lasting notes of lively spice.

- pH = 3.50, Acid = 6.10g/L, Alcohol = 13.5%
- Production: 2167 cases bottled

FIDDLEHEAD CELLARS

2013 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 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:** 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. The soil is well-drained clay loam and imparts coveted spice, volume, and concentration in our wines. 34 blocks- comprised of 7 Pinot noir clones on 3 different rootstocks- with varying aspects and soil diversity definitely enhance our opportunity to add layers into our wines.

- **The 2013 Vintage:** A long, sunny growing season marked the second vintage in a row of near perfect growing conditions. Picking began on September 2nd and extended to the 19th, a stretch that allowed us to discover the ideal maturity for each block across the ranch. The extreme lack of rainfall (less than 7 inches) gave us small, even-sized berries that shouted concentration with fully developed flavors.



- **The Winemaking:** Clusters were gently hand-sorted into small 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 this delicate grape. A combination of clones were co-fermented in small vats; our self-mandated blind barrel tasting drove the balance of the final clonal blend for this vintage, including **115** (24%), **113** (22%), **4** (19%), **667** (17%), **777** (12%), and **5** (6%). Aged in 35% New French Oak (tight grain, air dried), with the remainder in once- and twice-used barrels
- **The Wine:** Tart black cherry and peppery cola spice aromatics intertwine with dried pomegranate and muddled blueberries. A vanilla-accented finish with fine tannins and black fruit flavors present this wine with both elegance and strength.
- pH = 3.31 Acid = 6.69 g/L Alc by Vol = 13.7%
 - Production: 2880 cases produced

GOAT CHEESE & PROSCIUTTO STUFFED MUSHROOMS

A great appetizer for any party and a perfect addition to your “Drink ‘728’ on 7/28” celebration!

INGREDIENTS (Serves 6)

2 – 10oz. packages of cremini mushrooms,
cleaned and stems removed
3 slices prosciutto
1 clove garlic
½ cup almonds
4 oz. goat cheese
(Recommended: Cypress Grove goat cheese*)
¼ cup basil
Pinch of red pepper flakes
Pinch of salt & pepper
Extra virgin olive oil for drizzling

PREPARATION

1. Preheat oven to 400 degrees and lightly grease a baking sheet.
2. In a skillet over medium heat, cook prosciutto until crispy. Set aside.
3. Combine almonds and garlic in a food processor and process until a fine crumble forms. Transfer
1. ¼ cup of the mixture to a small bowl and leave the remainder in the food processor.
4. Add the goat cheese, crisped prosciutto, basil, red pepper, salt and pepper to the food processor.
2. Pulse a few times until everything is combined.
5. Spoon the goat cheese mixture into each mushroom and then roll the stuffed side of the mushroom
3. in the remaining almond mixture. Place the mushroom on the baking sheet. Repeat until all the
4. mushrooms are stuffed and rolled.
5. Drizzle mushrooms with olive oil.
6. Bake for 15 minutes. Turn the oven to broil for the last 1-2 minutes for a crispy brown top.
7. Serve warm.

Chef's Notes:

The filling can be made in advance and refrigerated, but be sure to bring it to room temperature before stuffing the mushrooms. For more spice, increase the amount of red pepper flakes.

*Cypress Grove makes a wonderful selection of herbed goat cheeses that can be added for different flavor variations.

Bon Appétit!

SPAGHETTI AGLIO OLIO PEPERONCINO

(Spaghetti with Garlic, Olive Oil and Hot Pepper)

FROM BABETTE'S KITCHEN

Created by Babette's daughter, Jody Joseph great with Fiddlehead Cuvée Seven Twenty Eight, Fiddlestix Pinot Noir

"This pasta recipe is typical of the province of Umbria, Italy where I had the good fortune to spend many years painting and running a small art school. This dish is incredibly simple, very fast to make, but also delicious, and can be served either as a primo (small portion served as a first course) or as a meal." – Jody Joseph

INGREDIENTS

1. pound of good-quality Italian (durum wheat) spaghetti (Italian pasta is generally packed in 500 gram boxes, which is a little more than 1 pound (454 grams) - so if you leave a little in the box, you'll be at about 1 pound)
2. 2/3 cup olive oil
3. Kosher or coarse salt
4. 8-10 cloves of garlic, peeled and smashed with the side of a heavy knife
5. 4 small dried Italian peppers (peperoncini),
6. or substitute ¼ teaspoon dried chili peppers
7. (this is for mild spice-if you like things hotter, add more!)
8. Good quality grated parmesan cheese, such as Grana Padana
9. Freshly ground pepper

ASSEMBLY

1. Pour olive oil in a frying pan large enough to hold all the cooked pasta. Add smashed garlic cloves and hot peppers, and heat gently over a very low flame for 15-20 minutes, stirring occasionally and breaking up garlic cloves with a wooden spoon. The idea is to let the garlic almost melt into the oil. Although the garlic will caramelize and turn golden as it cooks, do not let it get dark brown or brown too quickly.
2. Bring ample water to boil in a large (6-8 quart) pan. Add 1 tablespoon of salt and stir. Repeat as needed until the water tastes slightly salty. (1 tablespoon of salt to 4 quarts of water is a general rule, but course salt can vary in volume, so tasting helps you get the right amount.)
3. Add pasta to boiling water and cook according to package directions, stirring occasionally. (Italian pasta will always have a cooking time indicated for al dente pasta, but check pasta a minute or two before time is up.) When spaghetti is cooked al dente (slightly firm at the center when you bite a strand), reserve ½ cup of pasta water, then drain well.
4. Using a tongs, add the cooked spaghetti a clump at a time to the frying pan with the garlic and oil. Pull the strands of each clump through the oil to coat well, then add more pasta, making sure all strands get well coated. Turn up heat to medium high for a minute or two, adding a little of the pasta water if spaghetti looks dry. Remove from heat. Taste and add more salt or olive oil if needed
5. Divide spaghetti among serving bowls, top with freshly grated Parmesan cheese and fresh ground pepper. Enjoy one of the simplest and most delicious pasta dishes ever!

Bon Appétit!

Kathy Joseph
Winemaker