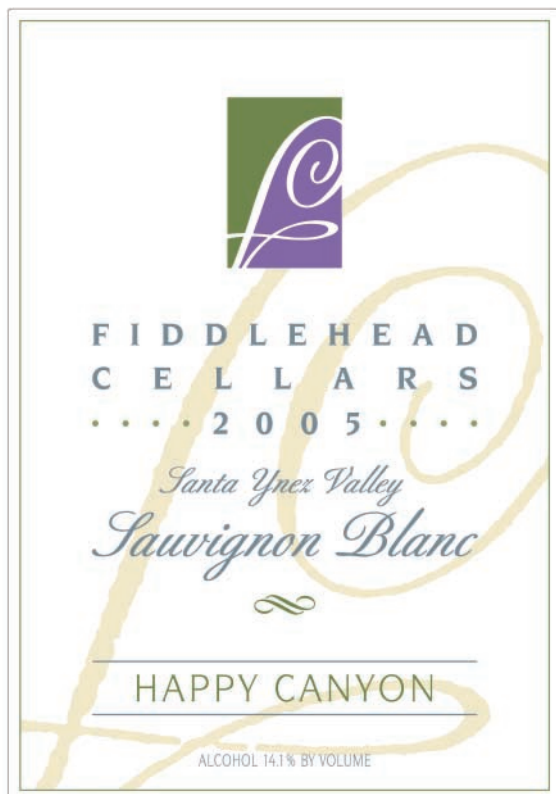


Santa Ynez Valley
2005 HAPPY CANYON
Sauvignon Blanc



KATHY'S CORNER

*I affectionately call our HAPPY CANYON Sauvignon blanc our “crowd pleaser.” The wine has something for everyone who loves this versatile grape, all enveloped by a luscious and creamy texture. Much of this can be attributed to our use of Damy French oak barrels. Crafted from tight-grained oak from the Allier forest in the center of France, the barrels provide a subtle contribution to HAPPY CANYON and the textural success of the wine. We leave approximately 2/3 of the HAPPY CANYON blend in these exquisite barrels for eight months to allow the aromatic components from the wood to weave into the wine. The most versatile of our three styles of Sauvignon blanc, Happy Canyon continues to shine many years after its initial release. **And the '05 is just super-delicious!!***

THE VINEYARDS

- For many years, fluttering pink ribbons have marked Fiddlehead blocks at neighboring vineyards **Westerly** and **Vogelzang**, both of which are custom farmed for us by Coastal Vineyard Care - the same team that farms our own Fiddlestix Vineyard.
- By the acre contracts with the vineyards, rather than by the ton, allow us the opportunity to farm our blocks to perfection, by reducing crop size, additional leaf-pulling and the like.
- Happy Canyon is a sweet spot in the Santa Ynez Valley, and is the most easterly part of this AVA and just perfect for Sauvignon Blanc. Its warm days and cool nights deliver ripe fruit and bright, balanced acidity right out of the vineyard.
- Small allocation of grapes from **Stolpman Vineyard** in Ballard Canyon and **La Pressa Vineyard** in Santa Ynez add complexity and intriguing layers.
- Multiple picks at points of perfect ripening make the difference. Harvested Aug 31- Sept. 27



THE WINE

- Delivered to the winery in the very early hours of the morning, the perfectly ripe grapes are immediately whole cluster pressed to deliver the pure characteristics of the grape with little tannic influence from stems or skins.
- **This vibrant and lively wine shows the beauty of the blend;** 1/3 fermented in stainless steel for aromatics and zinginess, 1/3 in new French oak barrels for texture and spiciness and the remaining third from neutral French oak barrels for fruit tones and elegance. Strictly non-malolactic.
- **Savory spices** of sweet marjoram and oregano are joined by nuances of **spring blossoms** and **sweet toasty oak**. Anjou pears and dried apricot lead to expansive citrus and mineral notes.
- 1762 cases produced, including “Little Fiddle” half-bottles.