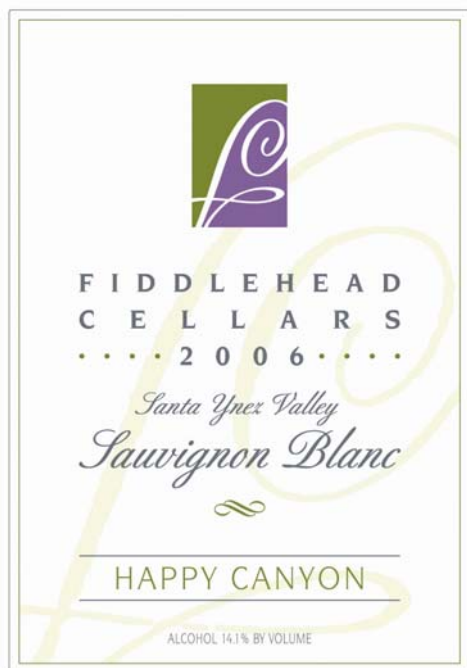


FIDDLEHEAD CELLARS

Santa Ynez Valley
2006 HAPPY CANYON
Sauvignon Blanc



KATHY'S CORNER

Happy Canyon is both a memorable viticultural haven in the Santa Ynez Valley as well as a wine style in the Fiddlehead Sauvignon Blanc portfolio. The great thing about this place is its ability to ripen fruit away from the "green family" aromatics and progress it towards the enticing tropical spectrum (hence the pineapple!). This luscious quality so readily marries with barrel fermentation such that carefully selected cooperage impart a textural richness to this wine, rather than imposing itself onto the varietal purity. The result is great fruit balanced by Loire-like minerality.

THE VINEYARDS and THE VINTAGE

- Harvested September 15-21, 2006
- Weather report: January and February were unusually cold and March was unusually wet. This resulted in a later-than-normal bud break, which fortunately protected the vines from a July heat spike that affected growing regions to the north. Once again, our little piece of paradise prevails!
- An unusually late vintage and overall cool growing season in the Santa Ynez Valley. The longer hang time allowed for deliciously ripe flavors at lower alcohols, but no doubt played havoc with winemakers harvest nerves!
- A blend of Vogelzang and Westerly Vineyards, both located in Happy Canyon at the most eastern boundary of the Santa Ynez Valley AVA.

THE WINE

- HAPPY CANYON was *happily* hand-made with our attention focused on every last detail. The fruit was picked in the cool early morning hours, hand-sorted in the vineyard and whole-cluster pressed to ensure preservation of textural delicacy in the finished wine.
- Fermented first in stainless steel; while 1/3 is retained in stainless another 1/3 is racked to new, small oak casks, and then both components are married by the final 1/3 which is finished in neutral French oak barrels. The new oak barrels are tight-grain from Damy cooperage, selected for their very *subtle* contribution to aromatics and *supple* textural contributions to the palate. Non-malolactic.
- Vibrant fruit-driven aromatics – layers of peaches and pears, pineapple and grapefruit. Hints of cardamom, vanilla bean and clean acidity. The gentle oak nuances act to carry the fruit to a long textural finish!
- 1627 cases produced. More than just for sipping.

