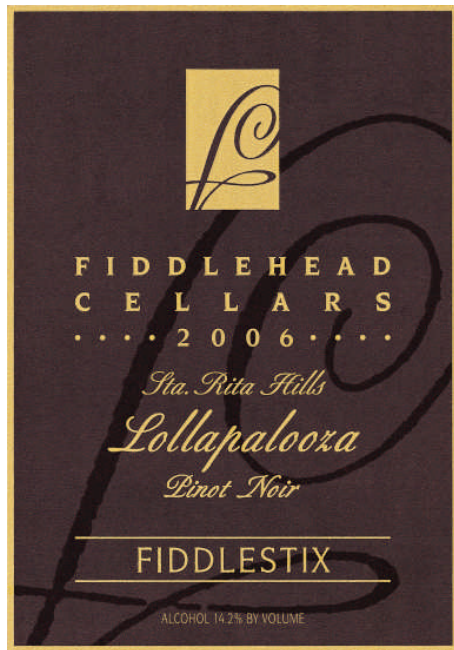


# FIDDLEHEAD CELLARS

## Sta Rita Hills 2006 Lollapalooza

FIDDLESTIX Vineyard Pinot Noir



### KATHY'S CORNER

*I know that some barrels simply taste better than others. They manifest themselves as being more elegant and are particularly good candidates for cellar aging. I am a believer that although Fiddlestix is a dynamite vineyard in the heart of a dynamite AVA, the "best spot" is actually a roving spot and I would rather determine the best of the vintage by blind tasting than have false expectations from a single place. Lollapalooza (meaning the best of its kind) should represent the best of the vintage after it is barrel aged and not a moment sooner. So as I taste through the year and as I allow the successes of the vintage to mature in barrel, I find about 6-10 barrels that meld together to provide a particularly elegant presentation from Fiddlestix. It's quite a tasting challenge, but you know when it's a Lollapalooza! Cheers!*

### THE ESTATE VINEYARD and VINTAGE

- Located in the heart of the Sta. Rita Hills on Santa Rosa road, Fiddlestix Vineyard is the confluence of an exceptional growing environment that meets the finicky demands of Pinot Noir. On the north side of this tight east-west running valley, fog hovers over our vines until mid-morning, and then coastal breezes take over to ensure those cool climate demands during the afternoon sunshine hours.
- The soil is well-drained clay loam loaded with chert and Monterey shale. These soils directly impart spice, volume and concentration in Fiddlestix wines.
- Meticulously farmed with sustainability as the guiding force. Soil and vine balance drive the all important balance in our finished wines. Our commitment to **night harvesting** directly protects the delicate clusters at their ripest moment.
- This 2006 vintage started about 3 weeks later than recent years. Everything was delayed starting with bud break in late March, bloom in late-May and veraison early to mid-August.
- Harvested September 22-October 4.

### THE WINE

- The rich, dark garnet color of the wine foretells of sensory delights to follow. Dense aromatics carry through onto the palate where dark fruit and spice is prominent. Hand-crafted from start to finish, the wine was nurtured in small open-top fermenters with individual attention given to each unique lot. The wine then evolved in tight-grained French oak barrels from the Allier forest, of which 35% were new. The wine speaks of place with notes of blackberry, dark cherry and a graphite-like minerality that is classic Santa Rita Hills. Concentrated blueberry and sweet tobacco leaf flavors are rounded by refined chalky tannins and an elegant structure. Dark plums and a hint of baker's chocolate linger hauntingly on the palate. Perfectly cellared for 18 months in bottle before release to allow Lollapalooza to best strut her stuff! Drink now or age it for up to 10 years or more.
- Only 295 cases produced.

