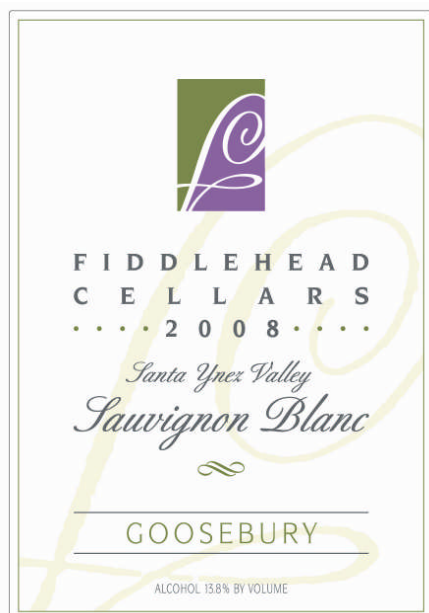


FIDDLEHEAD CELLARS

Santa Ynez Valley 2008 GOOSEBURY Sauvignon Blanc



KATHY'S CORNER

Goosebury evokes thoughts of summertime...perhaps lying on the grass shaded from the sun... I crave aromatics, bright acidity, something nice and cold. Goosebury is one of those perfect moments that stumbles out of the vintage. I figure if I do my job in the vineyard and let my palate judge when to pick, then this wine will sing to me in the tank. Sounds a little poetic, but the reality is that some wine likes to be in the barrel and some wine struts its stuff in stainless. This being my 20th Fiddlehead vintage, there are lots of years of experience that now pull together to help me find the true gems of the cellar....and this happens to be one of them. That's why there are only 101 cases for the world. Enjoy it while you can! Great with grilled fish, salsas and spicy creations.

THE VINEYARDS and THE VINTAGE

- Harvested August 28 – September 3, 2008
- A Spring frost year produced the second vintage in a row of a very short crop. Perhaps short in quantity but long in quality, this vintage is hailed for having very small berries with superb concentration. And we were able to pick at lower sugars, yielding lower alcohol!
- So instead of sourcing a single vineyard for this wine (our typical MO), we got pretty excited by the high quality across the board.
- For the first time ever, this wine blends Sauvignon Blanc from *three* stellar neighbors: **Vogelzang Vineyard** (53%), **Grassini Vineyard** (24%) and **McGinley Vineyard** (formerly Westerly) (23%), all located in Happy Canyon on the eastern boundary of the Santa Ynez Valley AVA. All are **meticulously farmed**, and all contribute an appealing piece to the even greater blend. 27% of the blend is Musque clone from Vogelzang and the balance is Sauvignon Blanc clone 1.

THE WINE

- A generous helping of bright, refreshing and slightly tropical fruit.... grapefruit, pineapple peaches and pears marry in a most elegant and understated way. **Sophistication in the fruit, harmony with the acidity.**
- The grapes were picked in the cool early morning hours, hand-sorted in the vineyard and whole-cluster pressed.
- Fermented exclusively in stainless steel and non-malolactic to ensure preservation of **textural delicacy and transparency in the finished wine.**
- 101 cases produced with only 13.8% alcohol!

