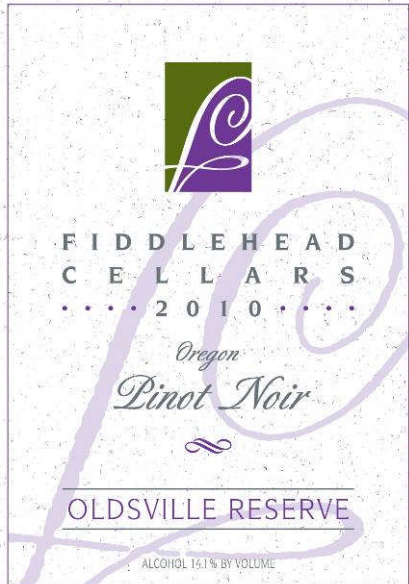


FIDDLEHEAD CELLARS

Willamette Valley 2010 OLDSVILLE RESERVE Oregon Pinot Noir



KATHY'S CORNER

This favorite Oregon bottling called "OLDSVILLE RESERVE" is named after the winery address, Oldsville Road in McMinnville, where I made my first 15 vintages of Oregon Pinot noir. More recently, I am able to take even better care of the fruit by processing the grapes at my own facility in Lompoc, CA. After working diligently to farm for the vintage, maintain healthy soils, pull leaves and reduce crop as necessary, the decision of when to harvest is delicately determined around the vine and grape maturity, with consideration to the imminent weather conditions. I am always in the vineyard at harvest to field sort and to offer direction on picking strategy. The cool early morning fruit is gently layered into shallow grape bins and immediately loaded into a refrigerated truck for transportation to my Lompoc winery. The fruit arrives in superb condition and at ideal temperatures.

From vine to bottle...enjoy with Cheers!

THE VINEYARDS and THE VINTAGE

- AVA: 100% Alloro Vineyard, located in the North Willamette Valley Chehalem Mts.
- Vineyard Source: The 70-acre, L.I.V.E. certified and sustainably farmed Alloro Vineyard was planted in 1999. It is situated on a southwest facing slope on Laurel Ridge, perched at a 700-foot elevation. Its Laurelwood soil is comprised of decomposed volcanic material below a top layer of ancient sedimentary soil. Fiddlehead controls specific blocks that are meticulously farmed to our specifications.
- Vintage Notes: A vintage to cherish, and perhaps the coolest vintage in 30 years. We harvested on October 20th, 2010, a full 2 weeks later than the prior vintage, after 2 "delicious" sunny weeks. Bud break was fairly normal (2nd week of April) and veraison set in after the first week of September. Cooler than normal spring, summer and bloom temperatures slowed maturation and resulted in light cluster weights while additional late season thinning compounded the low yields. Overall, yields were down about 20%. Terroir expression is very precise this year with a wonderful balance of fruit and herbal spice box.
- Harvest Notes: Hand-harvested at "sun up", picking a total of 6.5 tons, including the Pommard clone (22%) and Dijon clones 114 (47%) and 777 (31%).

THE WINE

- A silky, gloriously pretty wine with layered flavors, concentration and depth. Brimming with delicate berry flavors and strong mineral components. Focused and fragrant and reminiscent of familiar Burgundian aromatics. Complex aromas suggest a sachet of delicate dried herbs, sweet pipe tobacco, red fruit and pumpkin pie spice. Immediately approachable with silky, smooth tannins.
- Fermented with significant whole berry contribution in small open-top vats. 100% destemmed. Aged 11 months in tight-grain French oak, 35% new. Prior to release, additionally aged in the bottle for seamless textures and most satisfying expression of place.
- 3.60 pH / 6.75 g / L Acid / 14.1% Alcohol
- 321 cases produced

