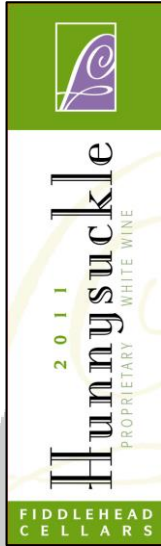


# FIDDLEHEAD CELLARS

## *Hunnysuckle* 2011 SAUVIGNON BLANC

SANTA YNEZ VALLEY



### KATHY'S CORNER

*The Hunnysuckle name is deliberate: it effectively describes both the textural “feel” and aromatic fragrance of this very select bottling of Sauvignon blanc. With Hunnysuckle, we celebrate the luscious and velvety expression reminiscent of the exquisite white wine of Bordeaux. Hunnysuckle is for those who crave sophisticated white wine; it is for those who appreciate and understand the refined, European style of elegance; it’s for those who are foodies and expect more from their white wine selections. To achieve our target, we have selected 7 of our top barrels from the 2011 vintage, each aged 10 months “sur lies”. Five years of patient bottle aging prior to release further contributes to its lush body, appropriately marrying the “sweet” oak nuances with characteristic Sauvignon blanc minerality. Limited production, deliberately chosen, exquisitely made, deliciously indulgent.*

*Enjoy with Cheers!*

- **The 2011 Vintage:** Characterized by a very cool spring, with a spring frost on 4/8-4/9 impacting mostly higher elevations where there was absence of an inversion layer. Resulting irregular yields were reported throughout the Valley.
- **The Vineyards:** 80% Vogelzang Vineyard and 20% Grassini Vineyard.
- **The AVA:** Our “Happy Canyon of Santa Barbara” AVA is nestled on the eastern border within the larger Santa Ynez Valley AVA. This bucolic canyon is cherished for its warmer growing days that favorably tame herbaceous expressions in favor of more elegant fruit-based flavors. The cool, fog-laden evenings foster the preservation of natural grape acidity and hence eliminate the need for winemaking intervention.

- **The Winemaking:** Picked on 9/9 and 9/13/11. Grapes are hand-harvested and hand-sorted under the moonlight into half-ton picking bins. The finest, perfectly ripe clusters are retained for whole-cluster pressing at the winery. Aged *sur lie* in 100% Damy French oak, 100% new, for 10 months; entirely non-malolactic.



- **The Wine:** A lovely marriage of our two vineyards, elevated by the coupling of Clone 1 (61%) and Musque clone (39%). Aromas of fresh thyme, blooming lilies, just-ripe melon and a very delicate touch of tropical pineapple. Vanilla cream and pear highlight a mid-plate of lush, expansive fruit that finishes with a hint of jasmine and meyer lemon zest.
- pH = 3.36 Acid = 6.60g/L Alc by Vol = 14.1%
- Production: 160 cases