

FIDDLEHEAD CELLARS

Sta. Rita Hills
2012 Seven Twenty Eight

FIDDLESTIX Vineyard Pinot Noir



KATHY'S CORNER

The most admired wines reflect their sense of place, their place of distinction, the place that creates their unique and unquestionable personality. Our 2012 "Seven Twenty Eight" continues to reveal what a pleasure it is to see an ever-evolving vineyard continue into its maturity.

The classic hallmark of Fiddlestix Vineyard has always been the tangible interplay between the rich earth, punctuating bursts of black cherry fruit, and dusty tannins. With each successive year, the vineyard continues to expand its alluring tasting aspects and holds on to its well defined sense of place. With the addition of our sustainable nurturing of the soil, we can't help but get excited about the potential of our treasured 100 acres of Pinot noir.

Fiddlehead-established in 1989, and Fiddlestix- purchased as dirt in 1996 share a wealth of experience.

*Taste and you shall receive...
Enjoy with Cheers!*

THE ESTATE VINEYARD and THE VINTAGE

- Fiddlestix – located in the heart of the Sta. Rita Hills on Santa Rosa Road at mile marker 7.28. In our unique east-west running valley, fog hovers over our vines until mid-morning and then coastal breezes take over the direct cooling influence. The soil is well drained clay loam that imparts coveted spice, volume and concentration in Fiddlestix wines.
- 34 unique blocks of Pinot noir, across 100 acres that were first planted in 1998; sustainability is the guiding force, a practice that extends from the vineyard to the winery. Fiddlestix participates in formal SIP "Sustainability in Practice" certification.
- Early spring brought with it no fear of frost, leading to a terrific fruit set with generous amounts of complete, even clusters and high-quality fruit. Heat spikes were minimal through summer and prolonged periods of cool temperatures allowed for even and optimum growing conditions. Berry size ranging from small to medium led to increased depth and concentration, owing to an ideal skin to juice ratio of the grapes. Picking began on our typical schedule, starting on Sept. 10th and finishing less than three weeks later. Seven separate pick dates drove ideal maturity for each lot. Each block was gently hand-sorted into small picking bins in the coolest part of the night; picking finished before the early morning fog break, enabling us to harvest in only the most protective conditions for this delicate grape. A perfect vintage!



THE WINE

- Our definitive blend, highlighted by the signature Fiddlestix cola spice and black cherry. A sultry opening full of nutmeg, crushed herbs and blueberries, followed by a finish of earthy graphite and brambly blackberries. Aged 16 months in our favorite selections of tight-grain French Oak (32% new), each individually selected with the aim towards a balance of finesse and structure.
- Showcasing the truest representation that Fiddlestix Vineyard has to offer. With a mixture of Pommard clones 4 (14%) & 5 (15%) and Dijon clones 113 (14%), 115 (5%), 667 (20%) & 777 (22%), each individual clone offers their own diverse charms to this seamless balance of vibrant & luscious fruit, subtle tones of earth & oak, and lasting notes of lively spice.
- pH = 3.50, Acid = 6.10g/L, Alcohol = 13.5%
- Production: 2167 cases bottled