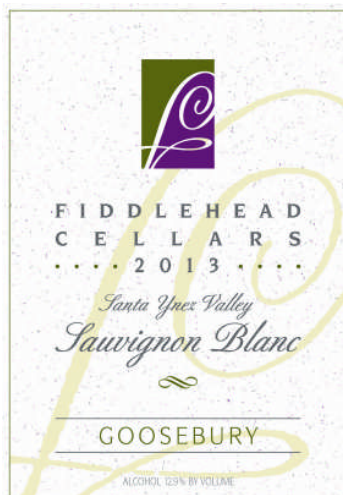


# FIDDLEHEAD CELLARS

## Santa Ynez Valley 2013 GOOSEBURY Sauvignon Blanc



### KATHY'S CORNER

✧ *Goosebury is one of those palate-catching beauties that struts out of our cellar with poise and flare. ✧ Lit by the gleam of the waning moon, not to mention light trailers and headlamps, each pick began at 4am with Kathy leading the charge in both Vogelzang and McGinley Vineyards. These two crown jewels of the Happy Canyon of Santa Barbara A.V.A. highlight the selectivity of our Sauvignon blanc sources, and it is from these two vineyards that we targeted for our 2013 Goosebury. ✧ For this select bottling, we focus on the exquisite purity of the grape. We look for showy fruit, perfect acidity and stand-alone success. It delights the palate with a perfect package that requires no manipulation, zero additions and reflects harmony in the glass. No oak influence, no skin contact, no extended maceration and no malolactic fermentation. Our tasting quest through the cellar looks for the most admired wine of the vintage... wine that is expressive with luscious, exotic aromatics and is balanced by a crisp, salivating finish. ✧ This wine is a triumph of the vintage and a rare beauty; Goosebury always comes in small quantities, making it a special find and a limited bottling.*

- **The Harvest:** August 23 & 28, 2013
- **The 2013 Vintage Notes:** Fast, furious, bountiful and beautiful! A relatively warm and extremely dry growing season resulted in early (but even) ripening and good stem lignification (and no heat spikes to manage!).
- **The Vineyard:** 77% Vogelzang Vineyard & 23% McGinley Vineyard; 76% Musque clone and 24% Clone 1.
- **The AVA:** "Happy Canyon of Santa Barbara". This bucolic canyon is nestled within the eastern boundary of the Santa Ynez Valley AVA, on the Los Padres side of Highway 154. Its cool, fog-laden evenings and warm daytime temperatures allow for the preservation of natural grape acidity and favorably tames varietal expression away from "herbaceousness", and enhances mineral, fruit-based qualities.
- **In the Field:** By hand-sorting through every cluster into half-ton picking bins, we aim to retain only the finest, perfectly ripe clusters that are destined for whole cluster pressing at the winery. Our by-the-acre contracts allow us to micro-farm our Fiddlehead dedicated rows to our quality-driven specifications, and we pick in the wee hours of the morning to take advantage of the coolest temperatures so picking is less invasive to the grapes' fragile skins.
- **Smell, Taste and Texture:** The majority of this blend is sourced from Block E of Vogelzang, where the loam soil of the vineyard gives the mineral backbone to this aromatically accessible wine. Floral notes of orange blossoms and hints of grapefruit glide into a lemon meringue creaminess that we seek to capture out of the field at ideal ripeness. The remainder of the wine is supported by Clone 1, both from Vogelzang and its neighbor, McGinley Vineyard, which contributes a vigorous sense of place, with the freshness of lemon and stone fruit. This wine pairs readily with spicy foods and fruit-based sauces. It screams youthful freshness upon release, but will surprise you with its superb ageability.
- **The Winemaking:** Picked early for a low alcohol finish; whole cluster pressed; cold fermented in 100% stainless steel; non-malolactic and selected for balance and purity as our premium Sauvignon blanc in the cellar.
- pH = 3.18, Acid = 7.5g/L, Alcohol = 12.9%
- **Production:** 303 cases bottled

