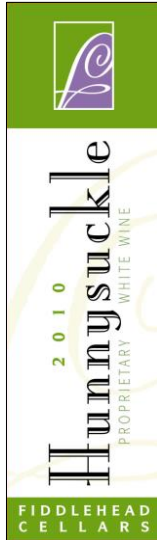


FIDDLEHEAD CELLARS

Santa Ynez Valley
2010 Hunnysuckle
Sauvignon blanc



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. In Hunnysuckle, we celebrate the luscious and velvety expression reminiscent of the exquisite white wines of Bordeaux. Hunnysuckle is for those who crave sophisticated white wine; it is for those who appreciate and understand the European, refined style of elegance and 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 2010 vintage, each aged 10 months "sur lies". 4 years of patient bottle aging (prior to release) further contribute to the lush body it possesses, appropriately marrying the "sweet" oak nuances with the characteristic Sauvignon blanc minerality. Limited production, deliberately chosen, exquisitely made.

Enjoy with cheers!

THE VINEYARD AND THE VINTAGE

- Harvest Dates: September 13th, 15th and 23rd, 2010
- 2010 Vintage and Farming: A very cool Spring and Fall with a healthy 30 inches of rainfall (but wonderfully dry in August and September). Normal phenology pursued, with bud break the 3rd week of March, bloom the 3rd week of May and veraison the beginning of August. Our per-acre contracts allow for a winery-vineyard partnership that readily benefits the finished wine, and in a year like 2010, this proved invaluable. With cold weather persisting for much of the early year, in conjunction with a healthy crop set in all three vineyards, managing the canopy and fruit load allowed us to adjust each and every vine to our particular liking. Various passes through the field gave us the opportunity to retain only the most physiologically ripe clusters and pick with utmost partiality. This ensured only the best grapes make it to the winery. Harvest occurred in the cool, pre-dawn hours; bunches were hand-sorted in the field one bucket at a time and whole-cluster pressed at the winery to preserve varietal expression in the juice.
- Vineyard/Clones: 100% Sauvignon blanc, from our three vineyard sources: Vogelzang Vineyard 78%, McGinley Vineyard 20%, and Grassini Vineyard 2%. Clonal composition is 83% Clone 1 and 17% Musque. All Vineyards are located in the glorious Happy Canyon of Santa Barbara AVA.



THE WINE

- Penetrating notes of sweet vanilla and fresh lemon zest give this wine an aromatically rich beginning, while lively flavors of white nectarine, quinine, and marzipan brighten the luscious, elegant palate.
- Winemaking: Barrel-fermented in 100% Damy French Oak, which has been specifically selected for its indelible mark of aromatic sweetness and subtle toast. Malolactic fermentation was blocked completely, to retain freshness and allow the natural acidity balance the finished wine.
- pH = 3.39, Acid = 6.62g/L, Alc = 14.1% by Vol.
- Production: 164 cases bottled