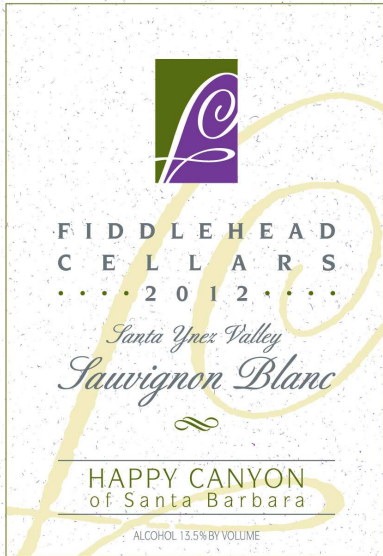


FIDDLEHEAD CELLARS

Santa Ynez Valley
2012 Happy Canyon
Sauvignon Blanc



KATHY'S CORNER

The HAPPY CANYON designation on this label not only pays tribute to a unique AVA, but also signifies our signature style of Sauvignon Blanc at Fiddlehead. The place, Happy Canyon of Santa Barbara AVA (achieved November 2009), is home to six founding vineyards planted 1996-2001, and is located on the eastern edge of the Santa Ynez AVA. Soils are low in nutrients and are a mixture of loam and clay loam with red and yellow chert and serpentine cobbles. Morning fog lifts to plentiful sunshine, and it is the ideal home to Bordeaux (including Sauvignon Blanc) and Rhone varieties. During Prohibition, a simple alcohol was produced in Happy Canyon and legend has it that folks would "take a trip up Happy Canyon" to purchase the beverage...and the name stuck. In the Fiddlehead Portfolio, it is my most versatile, richer-style Sauvignon Blanc, "with a French twist". It marries fresh, ripe fruit with creamy, silky textures, much like a Pouilly Fumé style of the Loire Valley. It is non-grassy, and hence complements a huge range of food flavors. As a crowd pleaser for many palates, it certainly lives up to its name!

With cheers! KJ

The Harvest:

- August 31st and September 1st, 2012
- **2012 Vintage Notes:** In spite of what many vintners described as a long, late harvest, we were ecstatic that our fruit ripened on a normal schedule with normal yields. Continuous monitoring of our vineyards throughout the growing season ensures we correctly interpret the best qualities of the Vintage.
- **The Vineyards:** A seamless marriage of all 3 Happy Canyon sources: 63% Grassini Vineyard, 26% McGinley Vineyard and 11% Vogelzang Vineyard.
- **The Farming:** Our per-acre contracts allow for a winery-vineyard partnership that readily benefits our place-driven wines. We are proud of the meticulous, sustainable farming that defines our Happy Canyon sources. The grapes are picked in the cool, early morning hours, hand-sorted in the vineyard and whole-cluster pressed to preserve freshness and delicacy in the finished wine.

The Wine:

- **Aromatics, Flavor and Texture:** This Loire Valley-inspired wine is most noted for its layers of aromatics and layers of texture. It flaunts a dried apricot perfume, with background hints of oregano and coriander. There is a rich touch of vanilla spice that is melded with Anjou pear and orange blossoms. Grapefruit and honey highlight a plush and lasting finish. A true cornucopia of flavor!
- **Winemaking:** This supple and texturally rich wine shows the beauty of the blend: 1/3 fermented in stainless steel for aromatics and bright finish, 1/3 in new French oak barrels for layers and creamy weight and the remaining 1/3 from neutral French oak barrels for fruit tone and elegance. We further nurture our house style by aging the barrel components nonmalolactic, *sur lie* for 9 months in 100% Damy French oak. The grand finale presents a mouth-filling, varietal expression complemented by vibrant natural acidity.
- pH = 3.25, Acid = 6.12g/L
- **Production:** 1306 cases bottled

