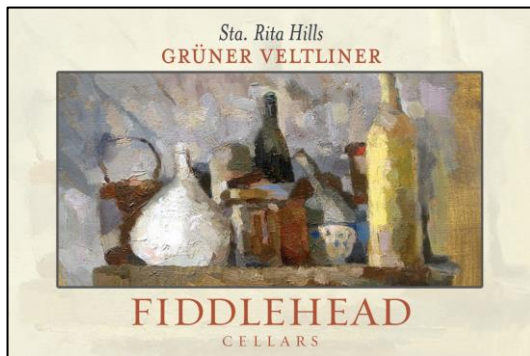


FIDDLEHEAD

CELLARS

Sta. Rita Hills 2015 GRÜNER VELTLINER Fiddlestix Vineyard



KATHY'S CORNER

The successful launch and overwhelmingly positive reception for our inaugural 2014 vintage gives us confidence in continuing to produce elegant, classically-styled Grüner Veltliner in the Sta. Rita Hills. We present this wine as a marriage between Old World success and New World charm.

Through the years we have shared many Austrian Grüner Veltliners at our harvest lunch table, winning our hearts and revealing the opportunity to explore domestically grown cool-climate Grüner. This wine respects classical balance, varietal purity, and highlights the unique terroir of our Fiddlestix Vineyard. Traditionally, this variety delights the wine lover with many faces –occasionally as a simple, lean, youthful wine, while others craft a lush, more layered expression. In our wine, we capture the elegance of delicate fruit, peppery minerality, and pleasing acidity. Grüner Veltliner has found a cherished home in the Sta. Rita Hills.

At Fiddlehead, we are a happy family of hard workers who like to have a good time, love the challenge of making great wine and thrive on sharing the pride of our handmade approach. We invite you to taste our spirit in every sip!

With Cheers, Kathy

- **The 2015 Vintage:** Following an atypically warm winter that gave way to an early March bud break, dry and consistent temperatures free of extreme bursts of heat thankfully allowed for an even growing season. Acids remained high, due to the cool maritime-influenced temperatures native to our area which partner with coastal fog. Picking began on 8/17/15 and concluded on 8/24/15, in line with our previous harvest.

- **Fiddlestix Vineyard:** 2.8 acres of Grüner Veltliner, Clone 1 on 101-14 rootstock. Our attention to detail begins in the vineyard, as we comb through each row and use extensive fruit thinning at strategic stages to achieve the ideal balance for these giant clusters. Night harvesting begins in the coolest hours of the morning to minimize picking intrusion. Hand-picked and field-sorted, with attention and ultimate care paid to retaining only the finest clusters.

- **The AVA:** Nestled in the “sweet spot” of the Sta. Rita Hills, directly in the middle of the AVA on Santa Rosa Road. Our position in this unique east-west oriented valley imparts its perfect cool climate for extended ripening through the influence of direct coastal breezes and the dense fog that subsequently bathes our happy vines.

- **The Winemaking:** Whole-cluster pressed to tank to retain delicacy, where it is then cold-settled and racked to a majority of neutral French oak (from once to four times used) to barrel ferment and age on its yeast lees to increase depth and roundness on the palate. The remainder (25%) is cold-fermented in tank to preserve the fresh, crisp fruit and encourage the development of its spicy esters. Both fractions are non-malolactic and aged separately for 10 months, then married together just prior to bottling.

- **The Wine:** Hints of lemon blossom, freshly crushed mint, and white pepper stimulate the nose, and delicate notes of green tea, honeydew melon, and a touch of cucumber bring it home on the palate.



- pH: 3.05, TA: 6.60 g/L, Alc: 13%
- 356 Cases Produced