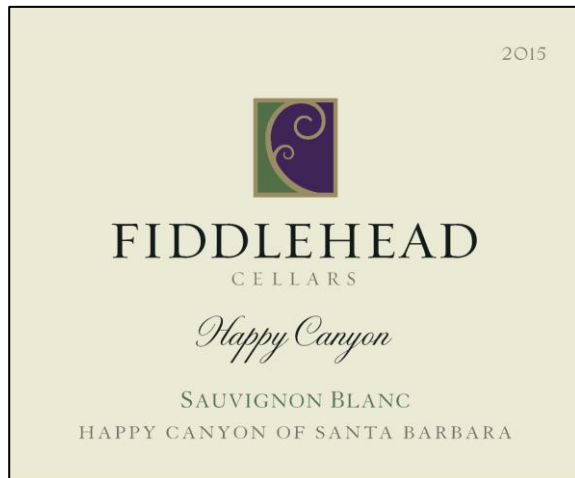


# FIDDLEHEAD

CELLARS

'Happy Canyon'  
2015 SAUVIGNON BLANC  
HAPPY CANYON OF SANTA BARBARA



## KATHY'S CORNER

Our "Happy Canyon" Sauvignon blanc pays tribute to the unique region that shares its distinctive name. Happy Canyon of Santa Barbara AVA (est. November 2009) is located within the Santa Ynez Valley AVA, butting the eastern border and providing us with ideal terroir for this signature style. 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. Soils are low in nutrients, containing 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 varietals. Achieving balance without sacrificing varietal distinction, this wine is my most versatile, richer-style Sauvignon blanc "with a French twist". It marries fresh, ripe fruit with creamy, silky textures, much like the 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, Kathy

- **The 2015 Vintage:** The Santa Ynez Valley shared the unseasonably warm conditions experienced by much of California, yet the persistent, cool coastal breezes of the Pacific protected our important diurnal temperature shifts. This 4<sup>th</sup> drought year proceeded after a historically mild winter, leading to our earliest Sauvignon blanc harvest to date, August 13-15, 2015. Yields were shamefully low, but fruit condition was amazingly high.

- **The AVA:** "Happy Canyon of Santa Barbara". This bucolic canyon is cherished for its warmer growing days that favorably tame herbaceous expressions in favor of more elegant fruit-based flavors. The cool, fog-laden evenings foster the preservation of natural grape acidity.

- **The Vineyards:** We blended two of our esteemed vineyards in Happy Canyon: 66% McGinley Vineyard-solely clone 1- which contributes citrus and tropical fruit notes, and 34% Vogelzang Vineyard which adds spicy charm and flowery complexity from its two clones- Musque Clone (19%) and Clone 1 (81%).

- **The Wine:** A graceful aromatic medley of thyme, clove and a touch of vanilla, together with hints of zesty lime, white peaches, and unlying mineral-driven salinity from the gravelly loam soils of the two vineyards.

- **The Winemaking:**

Hand-harvested whole clusters are gently pressed to preserve freshness and delicacy. Showcasing the art of the blend, this supple yet elegantly styled wine highlights our specialized approach: 41% fermented in new French oak for understated richness and aromatic signatures, 40% in neutral French oak barrels for depth and mid-palate expansion, and the remainder in stainless steel to highlight varietal aromatics and vibrant liveliness. Aged *sur lie* in 100% Damy French oak for 10 months and entirely non-malolactic.



- pH = 3.21 Acid = 6.50g/L Alc by Vol = 13.0%

- Production: 573 cases produced