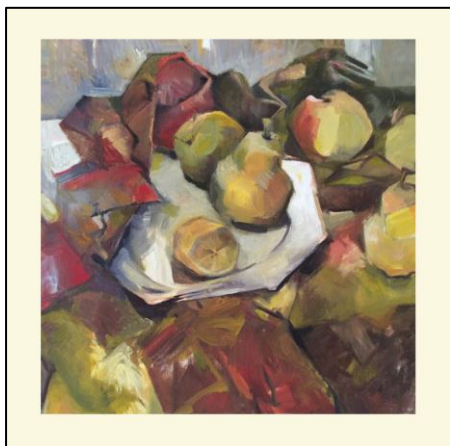


FIDDLEHEAD

CELLARS

2016 'Sweetie'

LATE HARVEST GRÜNER VELTLINER
FIDDLESTIX VINEYARD



"Pear, Lemon & Apples" by Jody Joseph

KATHY'S CORNER

The first vintage of our new, irresistible, late harvest liquid gold that is destined to be the ultimate capper to any dinner party or festive occasion. Not too sweet, and just sweet enough! A desirable, low-alcohol little darling, perfect for sharing with that special "sweetie" in your life.

With Cheers!

- **Vinification:** 100% stainless steel
- **Vintage:** 100% 2016
- **Varietal:** 100% Grüner Veltliner
- **AVA:** 100% Sta. Rita Hills, Santa Barbara Co.
- **Vineyard:** 100% Fiddlestix, Estate-owned, Sustainably-certified (SIP)
- **Harvest Details:** September 28th, 2016
Night harvested, hand-picked & hand-sorted in the vineyard.
- **Balance:** Residual sugar: 14.3%, Alc: 11.3%
- **Chemistry:** TA: 8.00 g/L, pH: 3.07, Sugar at harvest: 32.0% by weight
- **Production:** 152 cases

- **The 2016 Vintage:** In the Sta. Rita Hills the wet "El Nino" failed to materialize, branding 2016 as the 5th continuous year of dry conditions. To our glory, the clay soils at Fiddlestix have impressive water holding capacity and stored needed moisture for healthy vine growth and balanced fruit development. Our forever persistent and predictable cool, Pacific Ocean breezes kept the afternoons and evening cool, which helped preserve the natural acidity we strive for in a good late harvest wine. As usual, we had the luxury of harvesting on demand and chose to wait until flavors and sugars were luscious and concentrated.

- **The Vineyard:** Fiddlestix provides the idyllic home for our 2.87 acres of Grüner Veltliner, a cool climate that delivers a mineral-focused style for this native Austrian varietal. In our unique east-west running coastal valley, fog hovers over our vines until mid-morning when coastal breezes take over the direct cooling influence. Our well-drained soils readily support coveted varietal expression. Ownership of the vineyard plays a key role in permitting complete control over every facet of this cherished wine, starting with the nurturing of balance throughout the growing season.

- **The Winemaking:** To encourage slight desiccation and concentration, these plump, juicy clusters were allowed to hang nearly a full month longer than the rest of our Grüner harvest used for our dry wine bottlings. Gentle processing includes whole cluster pressing and cold-fermentation in stainless steel. The moment to pick targeted that ideal intersection of opulence, sweetness, and full-bodied structure without being cloying. Simple, yet precise.



- **The Wine:** Immediately captivating, with delicate aromatics of candied apricots and citrus blossoms partner with the white pepper spice that brands Grüner Veltliner as 'alluring'. Notes of honey, marzipan and a lasting splash of pink grapefruit infuse this wine, finishing with full-bodied pleasure that modestly dances on the palate.