



# Fiddlehead "Happy Canyon" Sauvignon Blanc

## *From Vine to Bottle*

We're not ripe yet!



We begin in Santa Barbara's newest AVA: "Happy Canyon of Santa Barbara County." Kathy has been working here long before it became an AVA. Just a warm spot in Santa Ynez Valley, ideal for ripening Sauvignon Blanc.

After tasting down the rows, Kathy selects only the most perfectly ripe grapes for picking.



So Kathy tapes off the rows to signal the pickers "don't go past here... they're not ready yet!"

Pick me! Pick me!



Hand-sorted in the vineyard to remove unwanted clusters before they intermingle with the juiciest "choice" clusters.



Hand picked in the early morning hours...



Load 'em up before it gets too hot!

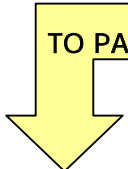


Once sorted, full picking bins are staged for delivery to the winery.



At the winery, we unload the whole clusters directly into the press, without destemming, to preserve delicacy and varietal freshness.

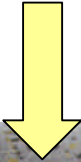
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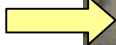


# Fiddlehead "Happy Canyon" Sauvignon Blanc

*From Vine to Bottle (Continued)*



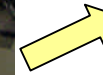
Tasty grape juice is gently squeezed from the juicy berries.



We monitor brix levels throughout the whole cycle...



... and methodically record every last detail so we can make the same good decisions next year!



Most of the day is spent making a mess and cleaning it up! Good sanitation is a high priority at Fiddlehead.



In early summer, a mobile bottling truck sets up shop in our winery and our hard working crew completes the cycle. And with that we have our "Happy Canyon" Sauvignon Blanc!



Partial fermentation in stainless steel and partial fermentation in French Oak barrels offers layers of complexity and richness to our signature blend. Barrel aging for 8 months on the yeast adds desired viscosity to the wine.

From our bottle to your glass...  
Cheers!

