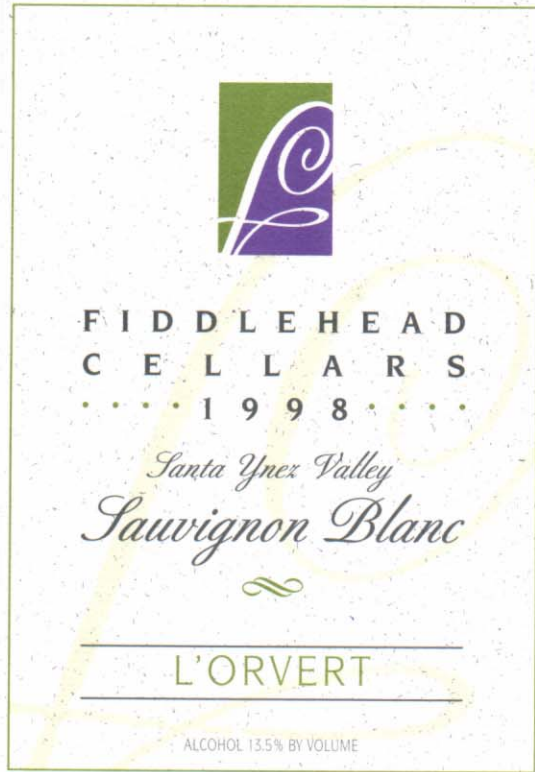


FIDDLEHEAD CELLARS



1998 L'ORVERT Sauvignon Blanc *Santa Ynez Valley*

WESTERLY VINEYARD

- WESTERLY is located in picturesque Happy Canyon, on the eastern edge of the Santa Ynez Valley in Santa Barbara County, CA.
- The east side of this Valley offers the necessary degree days to ripen Sauvignon Blanc with an expression of peaches and pears and occasional tropical fruit nuances. Cool evenings allow for the preservation of natural grape acidity.
- Fiddlehead's Winemaker/Proprietor Kathy Joseph cherishes the designated Sauvignon Blanc rows on the Westerly property, which are custom farmed to her specifications. Modest cropping and strict canopy management allow for ideally balanced fruit at harvest.
- Ripeness was declared in the vineyard when the fruit flavors shifted from "green" to peaches and apricots. The fruit was picked by hand September 22, 1998.

KATHY'S CORNER

L'ORVERT, or "golden-green" in French, reflects the typical hue of barrel aged Sauvignon Blanc, a practice common in Bordeaux but not widely used in California.

What started as an experiment to test the ageability of this wine turned into an exciting find. Uniquely, this wine was aged in the bottle for three years under ideal cellar conditions!

An eight-barrel selection was made after nine months of maturation in tight grain French oak barrels (100% new). The "chosen" barrels were selected for their "sweet" contributions to the palate and subdued oak contributions to the aromatics.

What results is a most magnificent elegance in white wine, one that even red wine devotees love to drink!



THE WINE

- Whole cluster pressed to preserve the delicacy of the fruit.
- Barrel fermented and aged on the primary yeast, or *sur lies*, for nine months. This time in barrel enhances not only the texture, but also adds a nutty dimension to the fresh fruit aromatics of the juice. This character ultimately ages gracefully into dried fruit complexity.
- Fermented in 100% French oak. Coopers Seguin Moreau and Damy provided us with barrels from forests with the tightest grain wood profile, which effects a slower rate of extraction and a subtle contribution to the finished wine.
- A very special bottling with only 190 cases produced!