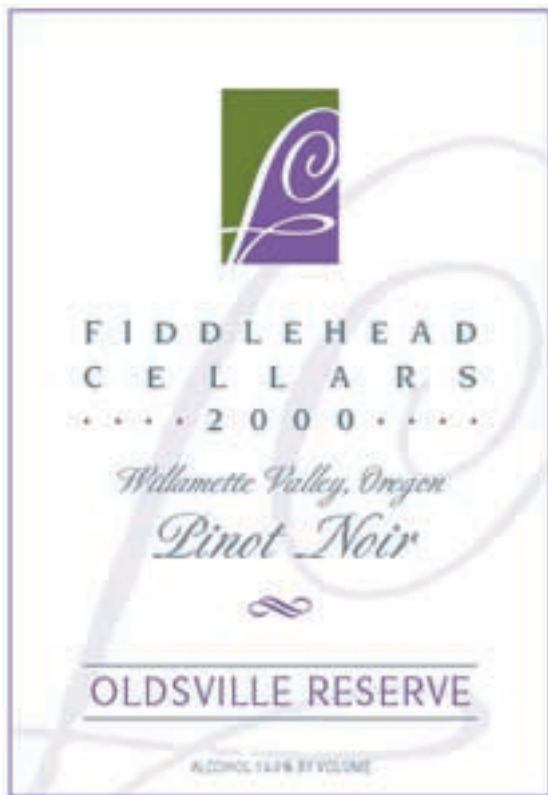


*Willamette Valley, Oregon*  
**2000 OLDSVILLE RESERVE**  
*Pinot Noir*

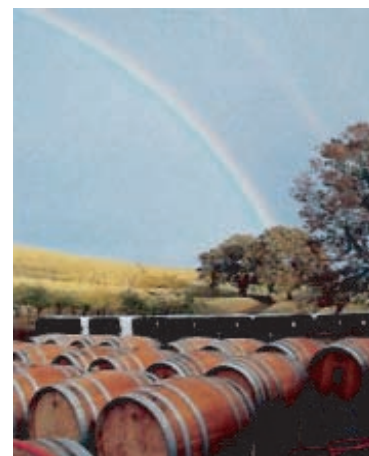


**KATHY'S CORNER**

*The distinct differences in color and structure between the 2000 Oldsville Reserve and the 1999 vintage is a perfect example of vintage variations in Willamette Valley Pinot Noir. The 2000 Oldsville Reserve is the more elegant classic version of the wine. Although having more consistency in fruit and growing season would make the wine-making process easier, that is not the point of Fiddlehead wines. Part of the beauty of truly hand-crafted wine is that each vintage is its own expression of the place and time in which they are made. Vintage variations are part of what makes the wines so fun and exciting to make and, of course, fun and exciting to drink, too!*

**THE VINEYARDS**

- Known for its unmistakable expression of terroir, Pinot Noir from the Willamette Valley, Oregon has brought world-class acclaim to this region.
- **Oldsville Reserve** is Fiddlehead Cellars' flagship cuvée blending fruit from three extraordinary vineyards in the Willamette Valley. Winemaker **Kathy Joseph** has forged relationships with growers at these three properties where each block is custom farmed to Fiddlehead Cellars' specifications.
- **Elton Vineyards** and **Seven Springs** are located in the **Eola Hills**. Together they contribute the ripe blueberry nuances in this wine and add to the supple expression of its texture.
- **Yamhill Valley Vineyards**, located near McMinnville in the foothills of the Coast Range is credited for the sweet anise notes in the aromatics and provides the important backbone of this wine.



**THE WINE**

- In the **Fiddlehead style**, this wine is meant to have **concentration and elegance** wrapped up in one easy package. The 2000 vintage balances earthy flavors with supple fruit
- This wine is **luscious, spicy, and silky smooth** on the palate. It's an elegant wine that is easy to fall in love with because of its approachability. It is forward aromatically, delicate in spice, and has wonderful flavor memory with plum sauce and anise notes.
- This wine was hand-picked, hand-sorted, hand-punched and handmade, from start to finish.
- The 2000 Oldsville Reserve was aged in 100% French oak, 40% new, for one year. It was then given an additional year and a half in bottle before release to allow all of the parts to meld together into one delicious blend.
- Everything is better with Pinot Noir. Enjoy it, as often as possible!