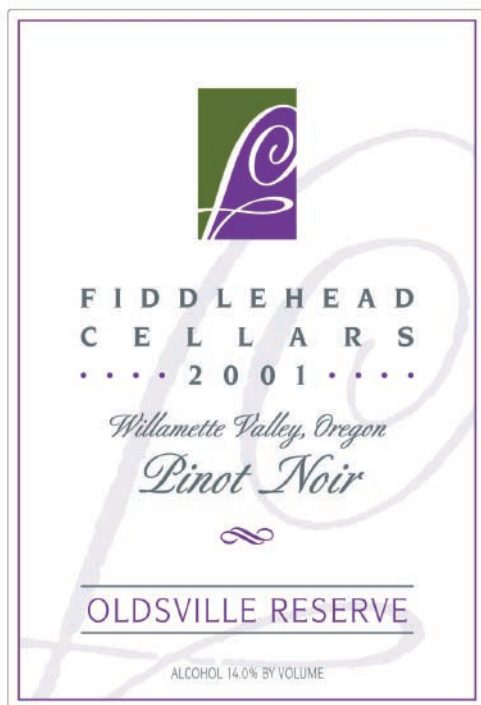


Willamette Valley, Oregon
2001 OLDSVILLE RESERVE
Pinot Noir



KATHY'S CORNER

So why do I continue to make Oregon Pinot when I have invested in the glorious Santa Rita Hills? The love of Pinot Noir world wide is rooted in the fact that this lovable, finicky grape is very particular about place. Too hot and the wines are simple and lean...too cool and the wines are too lean and green. We look for a cool climate where the delicate flavors reflect their place, and expose themselves in a silky textured mouthful. So it happens in the Oregon Eola Hills and it happens in the California's Santa Rita Hills. Variety is the spice of life and while you can always love a glass of Pinot sometimes you want my earthy, soft and silky Oregon Pinot and sometimes you want the sweet anise and density of my Santa Rita Hills Pinot. But always, it's not about color....it's all about texture and reflection of place.

THE VINEYARDS

- 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.
- A relatively late season, 2001 grapes were harvested October 15th– 20th.
- The Eola Hills is the home to Elton Vineyard, which is owned and farmed by Dick and Betty O'Brien. The oldest, 1983 block is shared by Fiddlehead and Ken Wright Cellars. It is planted on its own roots to the Pommard clone and is consistently the most even set of our Oregon properties. **Seven Springs Vineyard**, only one mile from Elton, shares the same Jory (clay loam) soil series, with a few feet of top soil layered over volcanic granite base. It too, was planted to the Pommard clone on own roots in 1984.
- **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

- This wine was hand-picked, hand-sorted in the field and again at the winery, hand-punched and hand-made, from start to finish.
- Elegance on the palate, with hints of sweet star anise, is balanced by earthy, forest floor aromatics, making this wine unmistakably Oregon and unmistakably Pinot Noir. Whiffs of pipe tobacco, coriander, tea leaf, and a certain savory quality counter the wonderful, vibrant acidity.
- The **2001 Oldsville Reserve** was aged in 100% French oak, 40% new, for one year. It was then given plenty of additional aging time in the bottle before release to allow all of the parts to meld together into one delicious blend.
- Named after Oldsville Road, the country road on which the winery in Oregon is located.
- Unfiltered and unfined. The purpose is to be as hands-off as possible to allow the terroir to speak through the wine.
- **Only 751 cases produced.** Also available as Little Fiddles.



Seven Springs Vineyard