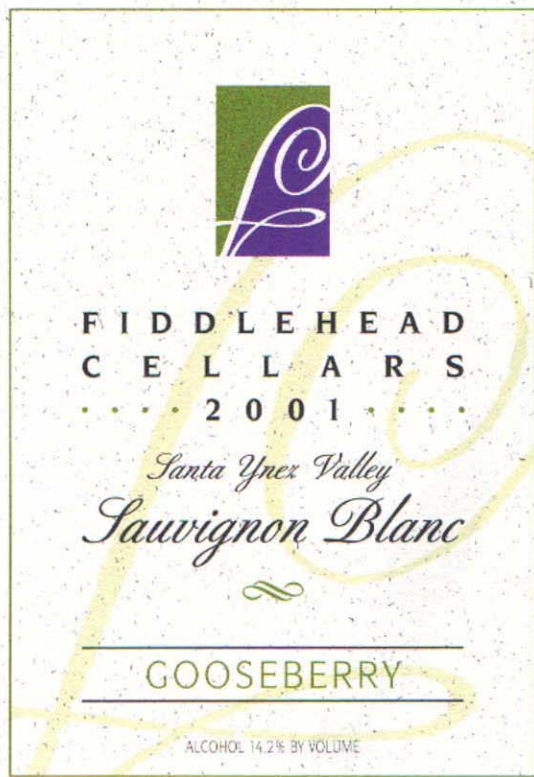


FIDDLEHEAD CELLARS

Santa Ynez Valley

GOOSEBERRY

2001 Sauvignon Blanc



KATHY'S CORNER

*With the exception of this very small bottling, most of our Vogelzang harvest made its way into my Happy Canyon, barrel-fermented cuvee. Here, I present another Sauvignon style – perhaps one more familiar – that showcases the **up-front fruit**. It is picked at a ripeness that **tames the varietal “racy” tendencies**, and the winemaking toys and techniques are kept to a minimum. This bottling is meant to be **approachable** and enjoyable simply for its fruit; Vogelzang was easily my **favorite of the vintage!***

THE VINEYARD

- Each one of Kathy's three Sauvignon bottlings has distinctive personality. When the vintage allows, Kathy can't help but want to preserve the core fruit of her blended cuvee in a bottling of its own. In this **Vogelsang Vineyard** selection, she easily fell in love with the **spicy and tropical aromatics, and the refreshing acidity**.
- Vogelzang Vineyard lies **in the heart of Happy Canyon** in the eastern most viticultural section of Santa Ynez Valley, at the intersection of Westerly and Happy Canyon Roads. Besides its incredibly picturesque vistas, it is situated where the days are perfectly warm enough to evenly ripen the fruit and the evenings are perfectly cool to preserve the desirable acidity.
- Under the watchful guidance of owner and farming enthusiast Mary Beth Vogelzang, vineyard managers Jeff Newton and Larry Finkle cultivate this Sauvignon Blanc with the care and **attention to detail** deserved by all **prize plantings**. Fiddlehead is proud to have a small section **custom farmed** to our specifications.
- In 2001, Kathy picked on August 23rd.



THE WINE

- Called Gooseberry – for fun in the Fiddlehead spirit – this wine is made **100% from grapes!** We call it Gooseberry to highlight Kathy's focus on the fruit in this small, **200 case selection**.
- **Whole-cluster pressed and mostly stainless fermented.** 20% is barrel fermented (in tight-grain French oak) for textural depth. Very slight residual sugar to balance the crisp acidity and **non-malolactic** to preserve the pure Sauvignon fruit.
- Enjoy this wine for **its freshness, its vibrancy** and its **true Sauvignon character!**