

*Santa Ynez Valley*  
**2001 HAPPY CANYON**  
*Sauvignon Blanc*



KATHY'S CORNER

At Fiddlehead, we start with **great fruit** from **great vineyard sites**. That is our basic premise. But then it's the people that make it happen. It's the Fiddlehead gang that makes the difference: **Byranie Thomas**, as office manager, **Helen Keplinger**, as assistant winemaker, **Tyler Thomas**, as graduate student intern (picture), and **Tim Duggan**, as sales and marketing manager. All have gotten their feet wet in the cellar, their fingers and faces sticky, their legs bruised, and a good taste of long days and late nights, along with the taste of fermenting grape juice and sharing in the gratification of getting only the best in the bottle. I am forever indebted to the staff that shares my **passion for perfection to the end!**

THE VINEYARDS

- Our **HAPPY CANYON** Sauvignon Blanc was made from a blend of grapes from **Westerly and Vogelzang Vineyards**, culminating in our benchmark Sauvignon Blanc blend – ripe fruit highlighted with bright acidity and deep, creamy texture.
- These two Sauvignon Blanc vineyards are located at the eastern end of the Santa Ynez Valley in **Happy Canyon**, where the warm, sunshine-filled days (promoting tropical flavors) are balanced by the cool, crisp evenings (preserving natural grape acidity).
- The eastern end of the Santa Ynez Valley epitomizes the **perfect terroir for Sauvignon Blanc** that is both ripe and racy, yet elegant. Here, it is possible to achieve the enviable combination of tropical nuances with spice and acidity.
- We partner with our growers to **custom-farm** our demarcated blocks **to our strict specifications**. We keep the same attention to detail that we embrace at our own Fiddlestix Pinot Noir vineyard – insuring **vertical shoot positioning, leaf and lateral thinning, deficit irrigating, small crop loads**, and of course, the perfect time to pick the golden-green clusters!



THE WINE

- HAPPY CANYON was **happily hand-made** with our attention focused on every last detail. The fruit was whole-cluster pressed and fermented in both stainless steel and small oak casks (100% tight-grained French oak of which 35% is new), to preserve the vibrant fruit personality as well as add textural depth.
- We feel this wine **sets the bar** for the style of Sauvignon Blanc we love – a lively bouquet of fig, pear, pomelo, mineral, and fennel which explodes on the palate – with perfectly balanced acidity to intensify the flavors and give a long, long finish.
- Beautiful **purity of fruit**, just the right amount of new oak and barrel aging to accentuate the texture and add lushness to the palate. Non-malolactic.
- So enjoy our Happy Canyon Sauvignon Blanc in the **spirit of fun** with which it was crafted! 927 cases produced.