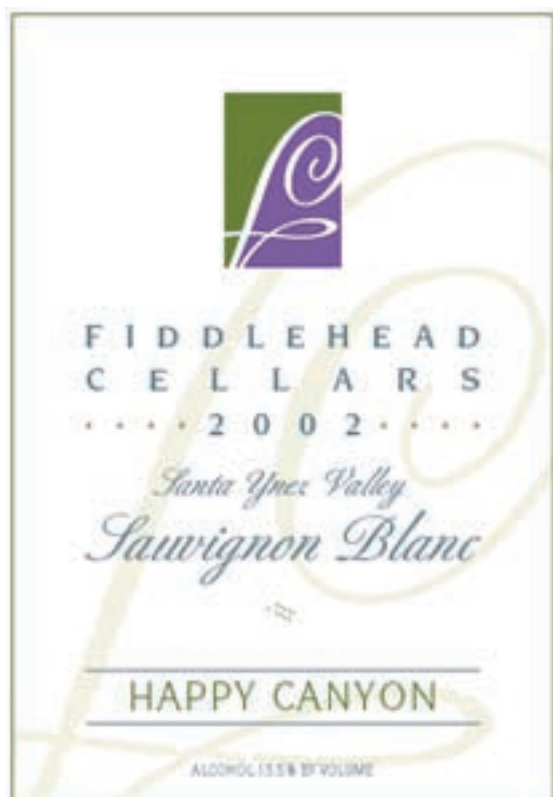


Santa Ynez Valley
2002 HAPPY CANYON
Sauvignon Blanc



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: **Nicola Martin**, as office manager, **John Khayami** in administration, **Karen Steinwachs**, as assistant winemaker, 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

- Every harvest we travel east to a hidden valley of Sauvignon Blanc paradise – Happy Canyon. This far eastern part of the Santa Ynez Valley is the perfect viticultural counterpoint to our western Santa Rita Hills estate vineyard's perfect Pinot Noir terroir. It is the place where warm sunshine filled days promote tropical flavors and the cool crisp evenings recover and preserve the grapes natural acidity. Our "Happy Canyon" cuvée pays homage to this special place.
- We proudly 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 – ensuring **vertical shoot positioning, leaf and lateral thinning, deficit irrigating, small crop loads**, and of course, the perfect time to pick the golden-green clusters!
- Vintage 2002 blends grapes from **Westerly and Vogelzang Vineyards**, culminating in our benchmark Sauvignon Blanc blend – the marriage of ripe fruit highlighted with bright acidity and deep, creamy texture.
- Harvest dates: September 5-10.



THE WINE

- This cuvée, the Fiddlehead signature Sauvignon Blanc – exhibits a lively bouquet of meyer lemon, pear, ruby grapefruit and a hint of fennel that explodes on the palate. Balanced acidity meets creamy textures which enhance flavors to linger into a long finish.
- Low yields, and hand sorting and whole cluster pressing leaves us the purity of fruit we need to make HAPPY CANYON into an elevated style of Sauvignon Blanc - **striking a perfect balance** between the brilliance of great fruit and the elegance provided by barrels.
- Fermented in both stainless steel and small oak casks (100% tight-grained French oak, 35% new), to preserve **the vibrant fruit personality** and uniquely accentuate a lush, textural depth. Aged 8 months in the barrel and non-malolactic to finish and refine with elegance.
- 900 cases produced including half-bottles.