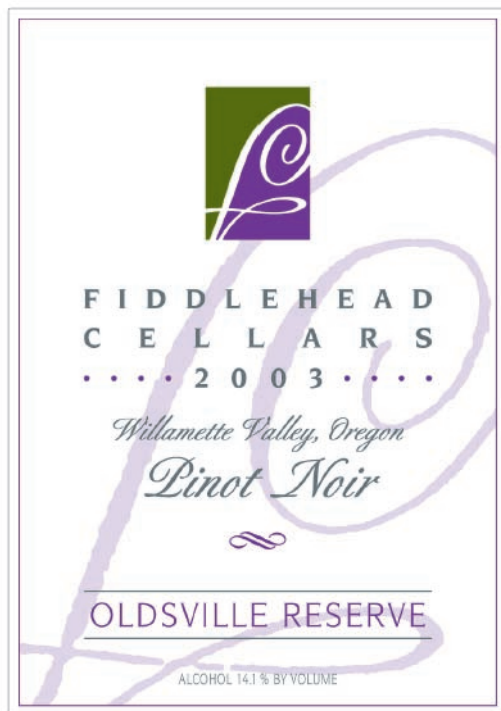


F I D D L E H E A D C E L L A R S

Willamette Valley, Oregon
2003 OLDSVILLE RESERVE
Pinot Noir



KATHY'S CORNER

What a benchmark year! 2003 was the year I built FiddleHeadquarters, our winery in Lompoc. Barely completed in time for the first squeeze of the vintage, for the first time ever, I decided to test the ride by bringing my Oregon Pinot Noir grapes to this newly equipped facility 900 miles away. After a number of back and forth trips to check on ripening, I flew to Oregon the last week of September to supervise the harvest of these beautiful, dark 2003 clusters! Picked in the cool early morning into shallow bins and then loaded into the awaiting refrigerated truck, the conditions looked ideal for safe travels. I flew back to the winery and arrived in plenty of time to personally unload the truck and to confirm first hand a very successful journey that delivered intact fruit, with no juicing and perfectly chilled to 45°. Whew!

Kathy Joseph
Winemaker

THE VINEYARDS

- Finally an opportunity to add to the success of the Oldsville cuvee, with a 5 vineyard contribution. The organically farmed **Lewman Vineyard** added the Dijon clone 115 to the Eola Hills mix along with **Elton Vineyard**. From the McMinnville Coastal Range, along with **Yamhill Valley Vineyard**, I added the biodynamically farmed **Momtazi** clone 115 to balance the backbone of the wine. And the crème de la crème comes from the **Alloro Vineyard** (Pommard and Dijon clones 777) in the Dundee Hills, where grower David Nemarnik gives the ultimate in TLC to every cluster.
- Our exceptional growers who custom farm for Fiddlehead all employ sustainable or bio-dynamic agricultural practices. Good for the land, and good for the fruit!
- Harvested about a week earlier than typical: between September 29 – October 4. One of the driest summers on record producing low yields of grapes with concentrated flavors. But cool-climate conditions prevailed due to Pacific breezes flowing through the Van Duzer Corridor.



THE WINE

- Great color, great spice and great length. This 2003 vintage tames the fruit forward 2002 vintage and brings us back to the dark fruit and briary bits balanced by the earthiness we love in the Oregon aromatic profile.
- Especially supple and velvety on the palate. Dark cherry and plum notes mingle with hints of currant, cedar and wild sage. An enveloping finish that lingers and lingers.
- Crafted entirely by hand. Hand picked, hand punched and made to delight the palate. Aged for 15 months in my favorite French oak barrels, 35% of which were new. Cellared perfectly in bottle for an additional 24 months to meld the bright Oregon acidity into silky, food-friendly goodness.
- Available in both 750ml and convenient "Little Fiddle" 375ml size!