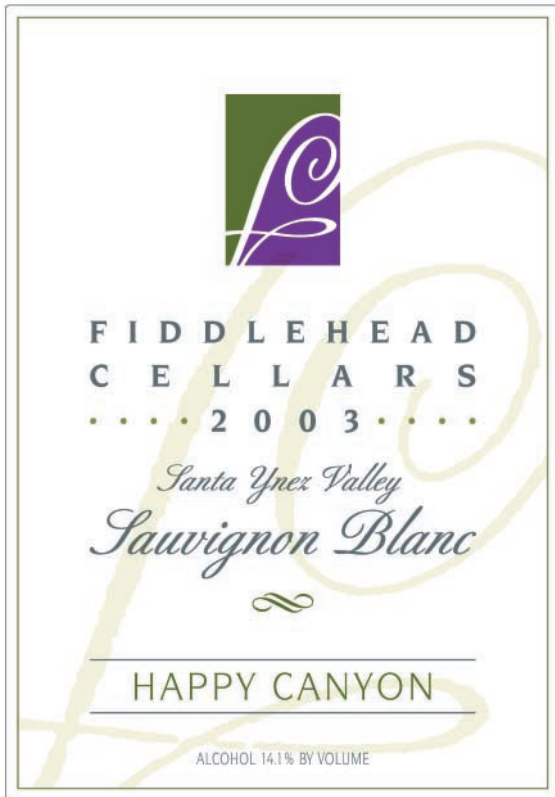


*Santa Ynez Valley*  
**2003 HAPPY CANYON**  
*Sauvignon Blanc*



**KATHY'S CORNER**

*The appeal of our Happy Canyon bottling comes from the multi-layered qualities of this wine. My objective is to give dimension, depth and sex appeal to Sauvignon Blanc, from beginning to end. So it is not just one vineyard, but two (Westerly and Vogelzang); it is not just one clone of Sauvignon Blanc, but two (Musque and clone 1); it is not just stainless fermented, but also fermented and aged in French oak barrels; it is not just one cooper, but several (mostly Damy and Sequin Moreau); it is not just one age barrel, but several (new to 4 years); and it is not just one yeast, rather 3 different yeasts (VLI, VL3, Epernay), each contributing unique aromatics. So the love of making this wine is blending time, because like a vibrant artist's palette, I have extensive choices to create the most satisfying wine with the broadest appeal--- that's HAPPY CANYON cuvée!*

**THE VINEYARDS**

- Vogelzang and Westerly Vineyards glow in marriage in our Happy Canyon cuvée. As neighboring properties in Happy Canyon, they share the glorious climate of the eastern Santa Ynez Valley. The **warm sunny days** help coax Sauvignon Blanc to ripen with the fruit-based aromatics of grapefruit and peaches and lemon-lime, while the **cool, fog-laden evenings** help to preserve the natural grape acidity.
- Vogelzang was planted in 1997 and is blessed with well drained clay-loam soils laced with old river cobble. Westerly is known for its shallow rocky soils. Both vineyards reserve specific blocks for Fiddlehead, ensuring **consistency over vintages**. **By-the-acre contracts** allow Fiddlehead to dictate the farming details which are routinely customized as the vintage plays out. This respect and close relationship between grower and winery helps Fiddlehead to create wines based on the highly respected, more elegant style of Bordeaux, with a new world twist.
- Both vineyards are trellised to allow shoots to be vertically positioned, and the vine canopy is thinned to give ideal exposure to the clusters. Our commitment to a ton of experienced hand labor makes the difference in achieving quality in the vineyard.
- Harvest dates: September 2-9.



**THE WINE**

- Ready about a week earlier than anticipated, we were fortunate to have just completed the construction of our new winery in the Lompoc Wine Ghetto.
- While **whole cluster pressing** is a slower, more tedious process, we choose this more delicate approach over de-stemming in order to minimize the influence of stem tannins and ensure low grape solids. The dramatic result very clearly preserves the freshness of the Sauvignon aromatics.
- Fermented in both **stainless steel and small oak casks** (100% tight-grained French oak, 30% new), to preserve the **vibrant fruit personality** and uniquely accentuate a **lush, textural depth**. Aged 8 months in the barrels and **non-malolactic** to meld the flavors and finish with exquisite balance. And as Maya says in *Sideways...* to add little hints of cloves...which she loves!
- Bottle date: May 27, 2004. 980 cases produced including the perfect picnic size half-bottles we like to call **Little Fiddles**.