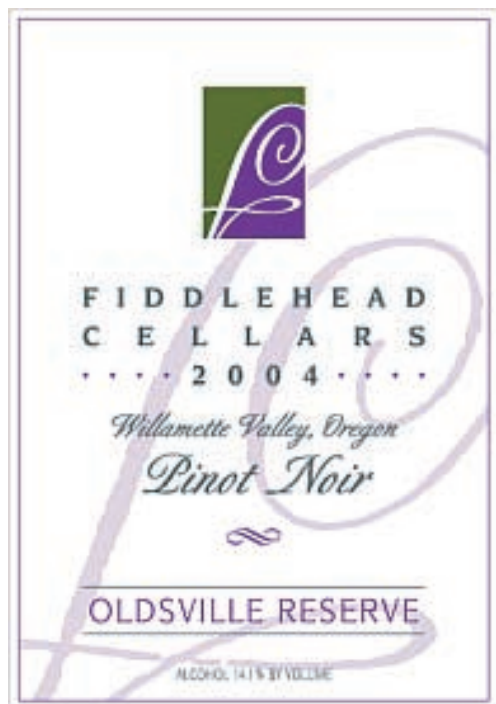


Willamette Valley, Oregon
2004 OLDSVILLE RESERVE
Pinot Noir



KATHY'S CORNER

At Fiddlehead, the tradition of giving place names to my wines is close to my heart. From 1991 through 2002, I made my Oregon wines in Oregon, at a sweet little spot on Oldsville Rd. Thanks to my friends at Yamhill Valley Vineyards, I was allowed to make McMinnville my home away from home. So Oldsville Reserve pays tribute to that very special place in the Willamette Valley. In 2003, I had an opportunity to develop a facility of my own, located near my Estate Fiddlestix Vineyard in the Santa Rita Hills. With diligent early morning picking into shallow bins, and the use of a refrigerated truck, I was able to successfully transport fruit from Oregon to my California winery and have it arrive in excellent condition...in fact even more in tact than the prior 13 years! 2004 is the first of three vintages that have produced wines characterized by rich flavors, balanced tannins and remarkably lovely uplifting, refreshing acidity. This wine shows all that...and more!

Kathy Joseph
 Winemaker

THE VINEYARDS

- Over the years we have zeroed in on our favorite growers that are dedicated to a partnership as *WineGrowers*, not just grape growers. The fruit from two standout properties are married in this wine. Cool-climate conditions prevail due to Pacific breezes flowing through the Van Duzer Corridor.
- The 70 acre **Alloro Vineyard** planted in 1999 is situated on a south- west facing slope on Laurel Ridge in the Chehalem Mountains and is perched at a 700' elevation. Its Laurelwood soil is a silty, mineral-rich composition of ancient decomposed volcanic material with a top layer of ancient sediment. Blocks of Pommard and 114 and 777 are reserved for Fiddlehead's harvest.
- The 60 acre **Elton Vineyard** is located in the Eola Hills and sits on Jory, clay-loam soils. Fiddlehead proudly nurtures the grapes from its oldest 1983 planted Pommard block.



THE WINE

- Distinctly earthy, with essence of dried herbal mix of sage, lavender and thyme; briary intensity with the perfect pinot fragrance from a relatively ripe vintage. **Pretty and plush.** Elegant and feminine qualities mark this gorgeous vintage. There's no mistaking its Willamette Valley origin. A "go-with-everything" kind of wine! Dried cranberry aromatics make it a great "bird" wine. And lovely acidity promises good aging potential.
- Succulent grapes are picked at **peak flavor and textural maturity** and fermented as **small batches** in open top vats. "Hands-off" winemaking allows fantastic expression of terroir; just occasional gentle punch-downs to coax the skins to release their goodness.
- Harvested 10/2/04
- Aged 16 months in our favorite mix of French oak, 35 % new; held one year in bottle to allow the pinot charm to shine with appropriate elegance.
- Very limited production (385 cases) in 750 ml only!