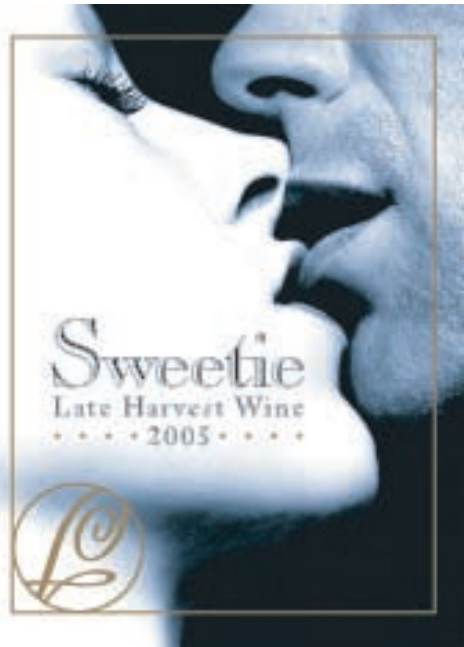


Santa Ynez Valley
2005 SWEETIE
Late Harvest Wine



KATHY'S CORNER

*Ever since my Pecota days (1984-1988), where I fell in love....with Muscat blanc, that is, I dreamed of Actually it was not just the grape that I loved, but the style. It is just so easy to enjoy an unfortified, sweet wine that isn't "over the top-cloying-sticky-gooney" sweet, and is light, refreshing and fragrant. Yep, I copied that delicious memory. Continuing my dedication to the Sauvignon Family, I created this "missing link" in my wine portfolio. I tweaked the style a tiny bit to suit "the place" and named it after "the doyle" (rare Fiddlehead wine and husband) in my life, that is, my "sweetie". And this wine is for **your** Sweetie, too!*

THE VINEYARDS

- Vogelzang Vineyard. A haven for Sauvignon Blanc by virtue of its place and its nurtured existence.
- Located in the southeastern corner of the Santa Ynez Valley, in the place called Happy Canyon. It basks in long warm days and is then gracefully cooled by the evening marine fog. The critical result is fully ripe fruit with naturally bright acidity.
- Owner Mary Beth Vogelzang embraces a simpatico partnership. Kathy sets the growing requirements which are guided by vineyard managers Jeff Newton and Ben Merz.
- The well drained alluvial soils are challenged with water deprivation, directing the grapevine energies preferentially to its fruit.
- A single row of Musque clone Sauvignon Blanc is dedicated to this wine.

THE WINE

- A late harvest Sauvignon blanc with a hint of Muscat blanc added for its adoring fragrance.
- A wine pampered from bud break to bottle. Picked at 35 Brix, fermented cold, non-malolactic, 11.7% alcohol and 14% residual sugar.
- 50% dehydrated on the vine with extended hang time and 50% off the vine in drying trays to concentrate the pure fruit fragrance. Hints of lychee, orange peel, and stone fruit with a whiff of "cool" mint.
- Offers a refreshing, easy sip of a little something sweet, but not too sweet. Easily enjoyed with dessert, or as dessert, or on dessert or next to the pool on a hot day. Kind of like a little taste of sorbet.
- Contrary to Fiddlehead's dry version, serve this one **nice and cold**. Bottled Feb 7, 2006 in *little fiddle screwys!* 287 cases produced for your ultimate enjoyment.

