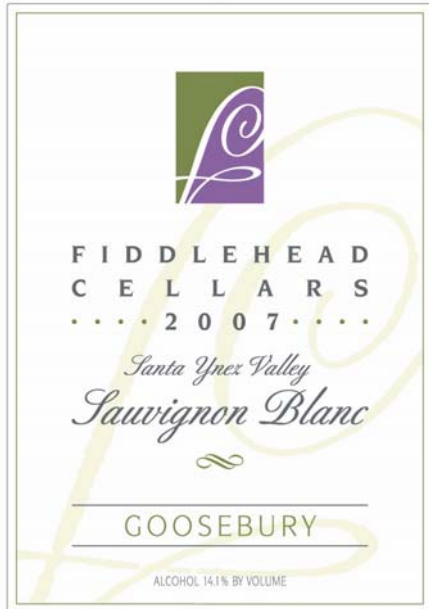


FIDDLEHEAD CELLARS

Santa Ynez Valley
2007 GOOSEBURY
Sauvignon Blanc



KATHY'S CORNER

Fondly known as Goosie, this gem is a cellar find representing the best stand-alone selection of the vintage. I discriminate to work with the best possible vineyards, in the best possible place and farm them in the best possible way. But only some vineyards picked on certain days can be the best. And I allow my self to "discover" this perfect lot in the cellar. It's literally a wine of the vintage. Its sophistication is simple; it allows the vintage to speak and at the same time expresses the markers of the vineyard. It speaks Santa Ynez Valley ripeness and Happy Canyon balance. Not to be missed!

THE VINEYARDS and THE VINTAGE

- Harvested September 5, 2007.
- 2007 was an **extraordinary vintage**. A short crop, small berries and **great concentration**.
- Combine this with Santa Ynez Valley climatic patterns: warm day and cold foggy nights. Without any intervention, this directly translates into ripe flavors and balanced natural acidity.
- A blend of **Vogelzang Vineyard** Musque clone and **Grassini Vineyard** clone 1, both located in Happy Canyon on the eastern boundary of the Santa Ynez Valley AVA. Both **meticulously farmed**.



THE WINE

- A generous helping of bright, refreshing fruit -- grapefruit, pineapple fruit, citrus fruit, but in a particularly elegant, understated way. **Sophistication in the fruit, harmony with the acidity.**
- The fruit was picked in the cool early morning hours, hand-sorted in the vineyard and whole-cluster pressed.
- Fermented exclusively in stainless steel and non-malolactic to ensure preservation of **textural delicacy and transparency in the finished wine.**
- 300 cases produced.