

fiddlestix



2006 pinot noir fiddlestix vineyard - sta rita hills

harvest: 2006 marked our fourth harvest from the fiddlestix vineyard. like each year fiddlestix vineyard is meticulously farmed by Jeff Newton and Kathy Joseph which is one of the reasons we like to continue to work with this beautiful fruit – it is in high demand. picked early each morning starting october 4th with clone 667 and wrapping it up on october 10th with clone 115 and some selected sections of 667. the clonal composition is 46% clone 115 and 54% clone 667

fermentation: after spending the night in a cold room to drop the fruit temperature, the grapes were destemmed into 1 ton open top fermenters. we cold soaked for 3-4 days and inoculated with RC212 yeast to get the fermentation started. after 12-14 days, with 2 daily punch downs, we drained the free-run (~80%) and gave the remainder a gentle press. the following day the juice was racked into oak barrels and inoculated with ml bacteria.

aging: we use 40% new oak and 60% neutral. new barrels are all French oak from remond and tw boswell. we kept the 2 clones separate until the second racking. although we knew they would be blended at the end we wanted them to be separate for our own education. the wine was aged in barrels for 16 months.

tasting notes: This wine has an underlying fiddlestix vineyard signature; sweet and velvety on entry. laden with peppery spices, cinnamon, brown sugar, rhubarb pie, sexy tannins and spot on acidity and well balanced oak. a glimpse of earthy musk and dark cherries cap off the nose. fiddlestix never fails to show us the beauty of what the other corridor of sta. rita hills can produce. alcohol 14.7 pH: 3.50 & TA: 0.62 g/100mL

production: 189 cases bottled on February 8, 2008

other notes: people sometimes ask why we sell our own pinot noir fruit and go out and buy pinot from a neighboring vineyard. we want to be able to express the sta. rita hills in our winemaking style and we feel the best way to achieve that is to show how fruit from other vineyards perform in our hands. we hope you appreciate the difference in the vineyards expressions.