

fiddlestix



2005 pinot noir fiddlestix vineyard - sta rita hills

harvest: 2005 marked our third harvest from the fiddlestix vineyard. As was the case around the valley crop levels were threatening to be high and we were getting nervous. meticulously farmed by Jeff Newton and Kathy Joseph, fiddlestix was worked into shape and our fears were soothed away. the crop levels fell right around 2.7 tons/acre, and we were very pleased at how fiddlestix had once again provided us with fantastic fruit. picked early the morning of 9/9/2005, we got 1.5 tons of clone 115 and 1.5 tons of clone 667 from two very different blocks of the vineyard. pH: 3.53 TA: 5.6g/L

fermentation: after spending the night in a cold room to drop the fruit temperature, the grapes were de-stemmed into 1 ton open top fermenters. we cold soaked for 3-4 days and inoculated with BM45 yeast to get the fermentation started. after 12-16 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 35% new oak and 65% neutral. new barrels are all French oak from Sirugue and Remond. we kept the 2 clones separate until the second racking. although we knew they would be blended at the end we wanted them separate for our own edification. the wine has been aged in barrel for 17 months.

tasting notes: just after crushing this fruit the bin had the most beautiful smell of fresh thyme. after aging and bottling the flavors have morphed into a rich blend of cherries, lush strawberry pie and a hint of sweet tobacco. A glimpse of earthy musk and more 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 14.3% pH 3.29 TA 7.1 g/L

production: 210 cases produced - bottled march 29 2006. release july 2007

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.