



ABOUT THE VINEYARD...

The Fiddlestix Vineyard is located in the Sta. Rita Hills AVA, which straddle the Santa Ynez River as it makes its way to the Pacific Ocean. As an East-West oriented valley, opening its mouth to the cool Pacific breezes, the consistent and cooling marine influence is significant. The remarkably consistent weather, characterized by lower highs and higher lows than our North Coast vineyards, conspires with silica-laden, marine sedimentary soils to make wines of power and exceptional structure. We were able to select our rows prior to our first vintage in 2003, entering our 20th vintage with these same vines!

ABOUT THE VINTAGE...

The 2020 growing season saw California's drought ramp up in intensity. A very long dry season with moderate temperatures most of the way kept the vines from undo stress. It will also be known for the tragic wild fires that engulfed much of California and Oregon in multiple phases. As the fire activity was centered to the north, the Fiddlestix Vineyard was unaffected. The crop was moderate, and the concentration exceptional in 2020.

ABOUT THE WINE...

The grapes were 100% destemmed into an open top fermenter and cold soaked for 4 days. We utilized hand punchdowns extracting just what we wanted from the fruit. The juice was fermented with a combination of RC212 and BRL yeasts selected from Burgundy and Barolo, with peak temperatures of between 92 - 94°F in our 1 ton fermentations. The wine was aged for 12 months in an blend of Francois Frères and Remond cooperage - we prefer to source from the small French forest of Bertrange, as we find it pairs beautifully with the Fiddlestix fruit.

TASTING NOTES...

Structure, texture, exotic spice are hallmarks of the Fiddlestix Vineyard. As mature vines, the wines are a little more refined than in their early vintages. Dark berry fruit, cardamom, and fresh herbs greet the nose and echo through the palate. Layers of Indian spice, pepper, and allspice lend the oft recognized signature of this vineyard. Velvety and softly chewy tannins emphasize structure, and will continue to develop over time. Enjoy over the next 2 to 10 years.