



#### **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 20<sup>th</sup> vintage with these same vines!

#### **ABOUT THE VINTAGE...**

The 2021 growing season was an unbridled success after a more varied and challenging 2020. The vines came on with aplomb, demonstrating the rich fruit concentration we expect – even if the crop was meager. The ongoing drought in California served to further accentuate the character and concentration of the fruit. Especially the coastal areas of California continue to benefit from the maritime influence and moderating influence that it brings even in vintages that are much warmer inland.

#### **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 a blend of François 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. The 2021 vintage exhibits deep color with plum, pie cherry, dark berry fruit, cardamom, accented by fresh herbs and allspice. Layers of Indian spice, pepper, and subtle whiffs of potpourri lend the oft recognized signature of this vineyard. Velvety and softly chewy tannins emphasize structure with nicely balanced acidity. The wine will continue to develop over time. Enjoy now or over the next 2 to 10 years.