



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 2022 growing season follows on the exceptional 2021 season. An early season cold spell and inclement weather during bloom led to low crop levels. The low crop, combined with late August/early September heat brought the grapes to full ripeness earlier than average. The resultant wines possess lively acidity and a bit more tannic structure than the 2021 versions.

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 small 1 ton vats. The wine was aged for 12 months in a blend of Francois Frères and Remond cooperage - we prefer to source our oak barrels 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 2022 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. The wine is firmly structured and with vibrant acidity, boding well for evolution in the bottle. Enjoy now or over the next 2 to 10 years.