



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 vineyard is managed and owned in partnership by Kathy Joseph, who has planted an array of clones and rootstocks on several, varied soils to create a staggering level of diversity from this single vineyard. 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. This vintage marks our 14th working with Kathy and this remarkable vineyard.

ABOUT THE VINTAGE...

The 2019 growing season provided the third year in a row of generous and well timed winter moisture. The result was very nice growth with well balanced vines free of excess stress. This is what we are always after, a happy vine dedicated to its fruit results in the most flavorful wine in general. We saw few heat spikes but adequate warmth in the season to produce ripe flavored fruit. We consider the 2019 vintage to be an exceptional one with all the makings of wines to be enjoyed at release as well as over the long term. If there was any downside, the crop was on the lower side of yield - so a little less wine to go around!

ABOUT THE WINE...

The grapes were 100% destemmed into an open top fermenter and cold soaked for 5 days. We utilized a combination of hand punch-downs and a submerged cap device in order to optimally control extraction from the skins. We fermented with a combination of RC212 and BRL yeasts, 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...

Fiddlestix always presents a bold Pinot Noir with notes of fruit and exotic spice. As the vines have aged, we noticed more and more underlying depth (they now are approaching their 25th vintage). The nose greets with notes of cassis, Indian spice, and hints of incense. Fresh dark fruits lead the palate, and the focus settles on ripe flavors of blackberry and currants spiced with peppercorn/allspice. Velvety and softly chewy tannins emphasize structure, while ever-present acidity balances and brightens. The spicy aromatics and flavors continue through the long finish.