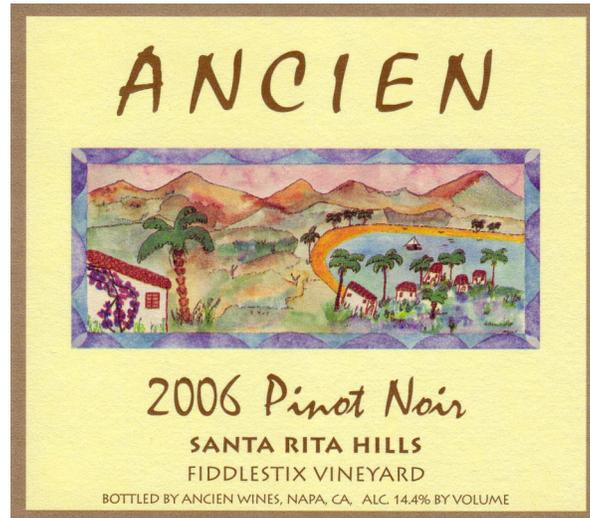


Ancien Wines

2006 Santa Rita Hills

FIDDLESTIX VINEYARD



ABOUT THE VINEYARD...

The Fiddlestix Vineyard is located in the Santa Rita Hills AVA which straddle the Santa Inez River as it makes its way to the Pacific Ocean. As a East-West oriented valley, the marine influence is great, opening its mouth at the city of Lompoc to the cool Pacific breezes. The vineyard is managed and owned in partnership by Kathy Joseph, who has planted a range of clones, orientations, and rootstocks to create a large amount of diversity in this single vineyard. The remarkably consistent weather which is characterized by lower highs and higher lows than up north, conspires with marine sedimentary soils and alluvials to make wines of power and exceptional structure. We have purchased fruit from her, beginning in 2003, with mix of Dijon clones 115 and 667.

ABOUT THE VINTAGE...

The 2006 vintage is generous in structure and will take time to unfold. A near perfect mix of warmth, crop balance, and ultimate ripeness worked in concert to produce another exceptional Santa Rita Hills designate.

ABOUT THE WINE...

The grapes were 100% destemmed into an open top fermenter and cold soaked for 5 days. The wine was fermented entirely with a submerged cap device, keeping the skins under the surface of the wine for a gentle but continual extraction of the grapes. Fermentation was done by a mix of RC212 and Assmannshausen yeasts with fermentation spiking to a very warm 93°F. The grapes were pressed just after dryness. The wine was aged entirely in French oak barrels from the Bertrange forest – both Francois Freres and Remond cooperages. Wine analysis: Alc. 14 %, pH 3.58, ta 5.9 g/l. , r.s. 0.01 g/l. 172 cases produced.

TASTING NOTES...

Deep color hints of the wine's intense blend of black and red fruits, pepper, red licorice, blackberry preserves, black tea, and with nuances of Indian spices, violets, cardoman, and a slight gaminess. The wine dense and firmly structured with round tannins. An intense wine on the muscular side of Pinot, we recommend you lay this wine down for 6 months to 6 years and watch the layers unfold.

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