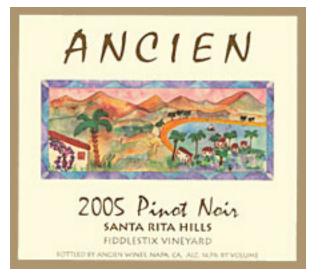
Ancien Wines

2005 Santa Rita Hills

FIDDLESTIX VINEYARD



ABOUT THE VINEYARD...

Fiddlestix Vineyard, situated along the south bank of the Santa Inez River, enjoys a remarkably consistent climate, moderated by the Pacific breezes and maritime fog layers that work their way up this valley. Compared to the more Northern pinot noir regions, the Santa Rita Hills typically see lower highs in the daytime and higher lows in the nighttime. This even-handed climate combines with a rich diversity of clay and loamy soils to produce wines of brooding depth, power, and exceptional structure.

ABOUT THE VINTAGE...

2005 was a year of balance, with the vines ripening slowly and steadily, with no major heat spikes in the later stages of development just before harvest. Compared to 2004, it was a much cooler year as well, yielding wines of power well supported by the underlying structures.

ABOUT THE WINE...

The grapes were destemmed and added to one ton, open-top fermenters, where we co-fermented our two clonal selections (115 and 667), using a submerged cap device for optimal extraction. The wines were aged in French barrels from Francois Freres and Remond. Wine analysis: Alc. 14 %, pH 3.58, ta 5.9 g/l., r.s. 0.01 g/l. 140 cases produced.

TASTING NOTES...

Deep color hints of the wine's intense blend of black and red fruits, cranberry, red licorice, blackberry preserves, black tea, and surprising notes of pepper, cassis and slight gaminess. The wine is supple in the palate with firm structure at the end. An intense wine on the muscular side of pinot noir. Drinkable at release or age 7 – 9 years and watch additional layers unfold.