



2005 Pinot Noir “Second Fiddle”

Fiddlestix is a magical playground of differing sites and clonal selections, owned and farmed by Kathy Joseph. I adore her wines and have wished for many years to do a Pinot project with her, having come to know her as my former UC Davis study partner who then went on to found the wonderful Fiddlehead Cellars brand in the early 1980's. Later, she planted the Fiddlestix Vineyard in the famed Santa Rita Hills appellation of the cool central coast with a mélange of sexy scions.

Our collaborations with Kathy and the '05 Fiddlestix fruit were most enlightening. With the goal of creating a “complete” wine, we blended equal parts of Dijon clones 115, noted for tannin structure and cherry fruit, with Clone 667, from which we get perfume and spice. The cuvee was aged in neutral French oak barriques for nineteen months before bottling.

To make a wine of freshness, energy and integrity which would age well, we were fastidious to pick only mature, but not overripe fruit, with the resulting final alcohol at just 13.8%.

Still dense and energetic, our Second Fiddle pinot has begun to fulfill its promise. Please keep some in your cellar for 5 –10 more years to taste it at its very best.

My goal is to produce skillfully crafted wines that explore winemaking possibilities beyond the contemporary mainstream.

Vineyard Location: Fiddlestix Vineyard
Santa Rita Hills
50% Clone 115, 50% Clone 667

Harvest Date: 25 September 2005

Harvest Sugar: 25.6 Brix

Fermentation techniques:

NT 112 yeast, S. African *cerevisiae/bayanus* cross
Co-fermentation w/ 1% ultrafiltrate cofactor

Elevage details:

Malolactic fermentation in barrel
Neutral French oak aged 19 months
Alcohol adjusted via recombinatory distillation of reverse osmosis permeate to “sweet spot” at 13.8 %
TA 5.9 g/L, pH 3.76 at bottling

138 cases produced.

For more details, visit www.grapecraft.com

- Clark Smith, winemaker