

# Ancien Pinot Noir Fiddlestix

## Ancien Wines

### United States - California - Santa Rita Hills

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.

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.



## Specifications

<b>Appellation</b>	Santa Rita Hills
<b>Varietals</b>	100% Pinot Noir
<b>Certifications</b>	
<b>Soil type</b>	silica-laden, marine sedimentary soils
<b>Vinification</b>	The grapes were 100% destemmed into an open top fermenter and cold soaked for 5 days. They utilized a combination of hand punch-downs and a submerged cap device in order to optimally control extraction from the skins. Fermentation with a combination of RC212 and BRL yeasts, with peak temperatures of between 92 - 94°F in a 1 ton fermentations. The wine was aged for 12 months in an blend of Francois Frères and Remond cooperage - they prefer to source from the small French forest of Bertrange, as they find it pairs beautifully with the Fiddlestix fruit.

## Codes, Weights and Measures

<b>UPC</b>	7 84585 02933 4
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02933 1
<b>Case Weight</b>	38
<b>Cases/Pallet</b>	56

<b>Layers/Pallet</b>	14
<b>ABV</b>	14.40%
<b>SRP</b>	\$ 67.50 USD 750mL Bottle

<b>Reviews and News</b>
2019 Ancien Pinot Noir Fiddlestix - 94 PTS - WS