



Wedell
CELLARS

2011 Wedell Cellars Fiddlestix Vineyard "The Barn Find" Pinot Noir

THE 2011 WEDELL CELLARS FIDDLESTIX VINEYARD "THE BARN FIND" SANTA RITA HILLS PINOT NOIR IS FROM ONE VERY SMALL SECTION IN THE RENOWNED FIDDLESTIX VINEYARD IN THE SANTA RITA HILLS APPELLATION. WE FOUND THE GRAPES FROM THIS BLOCK, WITHIN SIGHT OF THE BARN AT FIDDLESTIX, SO COMPELLING THAT WE KNEW WE HAD TO BOTTLE THE WINE ON ITS OWN.

IT HAS ALWAYS BEEN OUR PHILOSOPHY THAT LESS IS MORE AND THE 2011 WEDELL CELLARS FIDDLESTIX VINEYARD "THE BARN FIND" PINOT NOIR IS AN EXTREME EXAMPLE OF HOW WELL PINOT NOIR BENEFITS FROM THIS PRACTICE. THE 2011 VINTAGE WAS A YET ANOTHER CLASSIC YEAR FOR PINOT NOIR, BUD BREAK IN MARCH THAT WAS FOLLOWED BY FLOWERING AND A SMALL BUT GOOD CROP SET IN MAY. THE SUMMER WAS VERY COOL WITH OVERCAST IN THE MORNING AND AFTERNOON SUN. BECAUSE OF THE INCREDIBLY MODERATE SUMMER THE GRAPES RIPENED EVENLY DURING THE MONTH OF SEPTEMBER WHILE DEVELOPING INTENSE FLAVORS AND COMPLEXITY. WE HARVESTED THIS PARTICULAR BLOCK ON OCTOBER 6TH, THE GRAPES WERE SELECTIVELY HAND PICKED IN THE PRE-DAWN HOURS, THE SUGARS AND ACIDITY WERE IN PERFECT BALANCE. AFTER HARVEST THE GRAPES WERE HAND SORTED, ALL OF THE STEMS WERE REMOVED AND THEN METICULOUSLY HAND SORTED A SECOND TIME WITH ALL OF THE STEMS, LEAVES, SHOT AND DAMAGED GRAPES BEING DISCARDED. THE FREE RUN JUICE RESULTING FROM THE SORTING WAS PUMPED OFF FOR USE IN OUR ROSÉ OF PINOT NOIR PROJECT THAT BENEFITS BREAST CANCER SURVIVORS. THE GRAPES WERE COLD SOAKED FOR SIX DAYS AND THEN OPEN TOP FERMENTED IN A SMALL MICRO-BIN FOR FOURTEEN DAYS WITH A TWICE DAILY GENTLE PUNCH DOWN AT REDUCED TEMPERATURES. WHEN WE FELT THAT THE WINE WAS READY, USING A BASKET PRESS IT WAS GENTLY AND LIGHTLY PRESSED OFF AND THEN ONLY THE FREE RUN JUICE WAS BARRELED DOWN FOR OUR 2011 WEDELL CELLARS FIDDLESTIX VINEYARD "THE BARN FIND" PINOT NOIR, THE PRESSED JUICE GOING INTO OUR REGULAR SANTA RITA HILLS BOTTLING. WHILE AGING SUR LIE FOR ALMOST THIRTY MONTHS THE WINE UNDERWENT COMPLETE MALOLACTIC FERMENTATION AND IN APRIL 2014 THE WINE WAS RACKED OFF ITS LEES FOR ASSEMBLAGE AND BOTTLED UNFINED AND UNFILTERED.

THE DEEP COLOR AND THE BOUQUET, A BALANCE OF OLD WORLD AND CALIFORNIA INFLUENCES WITH BLACK CHERRY, RASPBERRY AND WILD BERRY COMPONENTS ARE ONLY A HINT AT WHAT AN EXTRAORDINARY WINE WE HAVE CREATED. THE RICHNESS AND COMPLEXITY ARE REMINISCENT OF A TRULY EXCEPTIONAL PINOT NOIR. WE FEEL THAT BECAUSE OUR 2011 WEDELL CELLARS FIDDLESTIX VINEYARD "THE BARN FIND" PINOT NOIR IS INCREDIBLY BALANCED, IT IS READILY ENJOYABLE NOW AND WILL MATURE BEAUTIFULLY FOR YEARS TO COME.

Maurice & Susie Wedell

TECHNICAL NOTES

HARVEST DATES	OCTOBER 6, 2011
BRIX AND ACIDITY	24.4° 3.23 PH 6.65 TA
BARRELS	ERMITAGE 48 MONTH AIR DRIED FRENCH OAK 30% NEW
BOTTLED	APRIL 29, 2014
ALCOHOL	14.9%
PRODUCTION	750ML: 190 SIX PACK CASES 1.5 LITER: 30 BOTTLES
SUGGESTED RETAIL PRICE	\$100.00

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