

Fiddletown Cellars

Fiddletown is a picturesque and sleepy town on the Northern edge of Amador County, founded around 1849 during the Gold Rush. Fiddletown is California's smallest AVA (American Viticultural Area) and is located within the larger Sierra Foothills AVA. At an elevation of 1800 feet our Zinfandel vines have the longest growing season in Amador County allowing for maximum flavor concentration and exceptional balance year in and year out. At Fiddletown Cellars our wines are hand crafted in extra small lots with extreme care given to every detail.

Our Philosophy

Good wine is like good magic; it always tells a story, paints a picture and creates memories. By balancing the art of winemaking with the science of the craft our wines are delicious, substantial and succulent. Fiddletown Cellars' wines are meticulously handcrafted from fruit grown in California's most prestigious regions. By keeping every vineyard lot separate from vine to barrel we are able to offer wines of distinction and value. There are many factors which affect our winemaking decisions, but the question of paramount importance for Fiddletown Cellars remains, "how does it taste"? We invite you to decide for yourself!

Our Green Initiatives

At Fiddletown Cellars we believe the more we do now the better off our Earth will be for future generations. We want to be known as the generation that saved the planet!

- ICF (insulated concrete form) winery.
- Property water from an artisan well with UV sterilization to replace chemical additives.
- 10KW PV solar system and private wind turbine which provide power year round.
- Do business with Green Friendly companies.
- Use fruit from organic farmers.
- Recycle cardboard and other materials.
- Send fruit pressings back to the vineyard for organic compost.
- Use pulp shippers rather than polystyrene foam cores.

2013 The Soloist

Winemaker Notes

Exploding out of the glass, The Soloist is dark, chewy & delicious. The is an example of two of Amador Countys premier varieties integrating perfectly with one another. Seamless aromas oscillate between blackberry jam and Madagascar vanilla ice cream while finely structured tannins frame a dense network of flavors that range from fresh blueberries, wild raspberries and milk chocolate slathered black cherries. -JS

Alc: 14.6%
TA: 6.0g/L
Cases: 796
SRP: \$19.99

pH: 3.62
RS: .2g/L
Vintage: 2013

Appellation: Amador County
Varietal: 60% Zinfandel, 40% Barbera

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