



# IDLEWILD

## *Wines*

*2015 The Bee, Flora and Fauna White*

### *Vineyard*

Flora and Fauna loosely means the collection of plant and animal life of a certain epoch. In my version, it is the collection of varietals from the cellar that make up the blend for the year. For 2015, The Bee compromises of roughly 35% Muscat Canelli (a.k.a Muscat Blanc, Moscato Bianco), 35% Friulano, 20% Arneis, and 10% Cortese. The Muscat Canelli comes from organically farmed, well drained volcanic soils on the southwest edge of Lake County. The Friulano and Cortese both come from Fox Hill Vineyard with soils that are well drained with high concentrations of gravel and sandstone. The Arneis for this blend comes from the high altitude of Potter Valley in Northeast Mendocino.

### *Vintage*

In 2015, the early season and long-term effects of the drought began to feel like a broken record. The cycle was on repeat for four years, each one worse than before. But, as with all of the other years in this pattern, the oddly cool Summer months seemed to moderate the effects of the unseasonably warm Winter and Spring. In the end, harvest began early and furiously fast. While staying aware of the fast onset of ripening, it became apparent that the season was going to condense and be 'all at once'. After the first nine days of harvest, I had brought in 75% of the season's fruit. Mother nature always has a way of keeping us on our toes. As with the prior three years though, proper harvesting decisions still yielded great acidity and structure to back up the density of fruit being yielded by the early year.

### *Winemaking*

Winemaking starts in the vineyard, and my preference is to find sites that require minimal to no work. In other words, the basics done right and well timed are all a great site needs. When that is the case, the wine-making becomes a simple game of guiding the fruit to be what it already is. I time picking to when flavors just begin to emerge but the acidity and structure are still the predominant focus. From there, the grapes were whole cluster pressed, fermented via native yeasts, left on all the lees and solids, aged in neutral oak, and underwent native secondary fermentation. Complexity and texture are gained from allowing secondary fermentation and aging on lees in neutral oak for four months, while the structure and acidity from picking plenty early allow for great vibrancy and energy through the wine.

### *Wine*

The broad spectrum of aromatics includes spicy wildflowers, wet river rocks, green papaya, peach, honey, salty air, and alpine freshness. The mouthfeel is lean and linear with just a kiss of mid palate weight and texture before a vibrant acid driven finish.

475 cases produced.

