



IDLEWILD

Wines

2015 The Bird, Flora and Fauna Red

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 Bird is comprised of roughly 35% Dolcetto, 35% Barbera, and 30% Nebbiolo. While the wine is designated as Mendocino County, the majority of the fruit in fact comes from Fox Hill Vineyard. Located southeast of Ukiah on Mendocino's Talmage Bench, the soils are well drained with high concentrations of gravel and sandstone. In contrast to the varietal bottling of these wines, these grapes are from sections of the vineyard that yield softer structure and are handled with this early to bottle style in mind.

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

All three of these varieties have structure and at the same time a joyous side. The focus in fermentation was to build enough structure for a very versatile food wine but also to emphasize the exuberant and delicious elements of each grape. To do this, the wines were left largely whole cluster and all fermentations started with carbonic maceration. That being said, none of them were pushed to be fully carbonic wines. Instead, the initial lift in aromatics and push on frothy fresh fruits was achieved, and then I fully treading the wines to allow fermentation to switch to a more standard flow. This gave a backbone and savory qualities to act as bass notes to the carbonic high tones. All of the wines were pressed a touch early to ensure that that tannic structure was appropriate for a shorter time in barrel, just four months in neutral oak.

Wine

In Italy, the house wine is often light, fresh, aromatic, and firmly structured so as to pair beautifully next to a wide range of foods. That is the inspiration for The Bird. Black cherries, anise, fresh strawberries, freshly turned soil, and spicy floral tones highlight the aromatic profile. The mouthfeel is fresh and bright, leans towards a touch of mouth filling richness, and then quickly moves to a clean and firm food driven finish.

575 cases produced.

