



IDLEWILD

Wines

2015 The Flower, Flora and Fauna Rosé

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 Flower is a co-fermented blend of roughly 40% Nebbiolo, 40% Dolcetto, and 20% Barbera. 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. For the Rosé, which is picked and specifically made for this wine rather than as a by-product of a red wine, I chose the most shaded sections and areas with higher concentrations of clay.

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

To say the least, it is an unconventional idea for Nebbiolo, Dolcetto, and Barbera to be co-fermented for a Rosé. It should be noted that these grapes ripen at very different times. But in this case, they were all picked together at the moment when their different qualities and stages of ripeness came together and were complimentary. In the winery, the grapes were whole cluster pressed, fermented via native yeast, 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

Aromatically, there is a lot of quiet grace in this wine. That isn't to say it isn't full of complexity; rather, there is just a subtlety to the grapefruit pith, tarragon, pomelo, chervil, minerality, alpine wildflowers, salty ocean air, and slight notes of fresh pine needles. The three varieties can all be seen in the structure: Nebbiolo lends the crunchy mineral structure, Dolcetto lends a delicate softness, and Barbera lends screeching acidity.

425 cases produced.

