



IDLEWILD

Wines

2013 Barbera, Fox Hill Vineyard

Vineyard

Fox Hill Vineyard is without a doubt one of the most unique vineyards in Northern California. One of its true beauties is that it has remained relatively unknown. Located southeast of Ukiah on Mendocino's Talmage Bench, the soils are well drained with high concentrations of gravel and sandstone, and the farming is as old fashioned and straight forward as it gets. What makes this site so unique though is the fact that Lowell Stone decided to follow his passion, to buck every market trend, and to simply plant what he was interested in planting. Many trips to Italy turned to inspiration and the wild spectrum of varieties began to take root. The cooler tree sheltered and northwest facing blocks that we source from are appropriately planted with varieties that originate in Italy's Piemonte. Barbera has two sides: 1- light, simple, ubiquitous, and planted all over; 2- fresh, dense, purposeful, and planted in special spots. This little block at Fox Hill is the latter and produces small clusters of intense flavor while retaining amazing balance and acidity.

Vintage

2013 started with a pistol shot and was off to the races. A month into the season, there were predictions of the earliest harvest in recent memory. Then, rains and stretches of unseasonably cool weather came through in the summer. Nature nearly corrected the timetables back to normal. The resulting fruit seems to show both influences: both a sense of richness (the hallmark of heat) as well as a delicate and tightly balanced edge (the hallmark of more temperate weather). In the end, it seems the 2013 fruit made for wines of balance and purity, though simultaneously they give a broader aromatic spectrum and depth.

Winemaking

Barbera is all acid and no tannin... literally, there is next to no tannin in the skins. With this in mind, we used whole clusters to help balance the lively acidity and to add a spicy dimension to the wine. The grapes were left as whole clusters, tread, and left to slowly ferment. Ten months elevation in neutral barrels gave time for integration and settling.

Wine

This Barbera shows the savory side of the grape. Macerated black cherries and plums make up the fruit profile, while undertones of rosemary, thyme, minerals, and balsamic add complexity. The mouth is rich and filling though with plenty of acidity and grippy tannin for structure. The contrast of freshness and hardness is enticing.

200 cases produced.

