



IDLEWILD *Wines*

2013 Carignan, Testa Vineyard

Vineyard

The Testa Vineyard lies north of Ukiah in the tiny hamlet of Calpella. Our Carignan block was planted over eighty years ago and lies on a slightly east facing gentle slope. The soils are Pinnobie loam, which is a sandy and pebbly loam that holds just enough rainwater for these vines to be dry farmed. The vineyard is farmed organically by Rusty and Maria Martinson, the fourth generation of their family to lovingly tend these old vines. Carignan's home stretches across a few countries, though it is most notably found in Southern France and in the Priorat of Spain. Although, it could be argued that California is also an ideal home to Carignan as it was one of the main 'black grapes' (as they once were called) to be planted in the late 1800s and early 1900s along with Zinfandel and Petite Sirah among others. Fortunately, a handful of these historic plantings are still in the ground and showing how well they are suited to the warmer sections of both Mendocino and Sonoma counties.

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

The fruit was brought in early and cold. We left one third of the fruit whole cluster and allowed it to begin carbonic maceration, an enzymatic fermentation that happens within the berries of whole clusters. After seven days we foot tread this third and let it finish like a normal fermentation. This portion accentuates the bright lifted fruit in the aromatics. We de-stemmed the other two thirds of the fruit, which then cold soaked for five days prior to fermentation. This portion is the core of the blend. The wine was aged in neutral French oak until being bottled in early July.

Wine

Mulberry, black cherry, sage, cacao, hints of brush and bramble, slight cappuccino, pepper, and mulling spice highlight the aromas. The mouthfeel is vibrant and light though with plenty of purpose and depth. Bright acidity and spicy tannin balance through the finish. This wine shows that complexity doesn't require heft or weight and that a compelling wine can still be downright delicious.

122 cases produced.