



IDLEWILD *Wines*

2013 Cortese, 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 varietals that originate in Italy's Piemonte. Cortese is very rare outside of it's home in the southeast of Piemonte near the town of Gavi.

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

Both sides of the vines were harvested on the same day though into separate bins. Roughly 25% of the blend is from the sun goldened south facing side, which was fermented on skins for two weeks much like a red wine fermentation. While this is a rather rare practice for a white wine, it lends a very savory, structured and deep layer to the blend. The northern half of the vines showed a vibrant freshness and mineral component and were directly pressed and fermented slowly in a more common white wine fashion. Post fermentation, the wine was combined into neutral French oak where it developed until being bottled in early July.

Wine

Hazelnuts, honey, walnut skins, ripe blossoms, spiced apples, tarragon, and candied orange peel aromas are enticing. There is both a salty sea smell as well as an alpine air freshness. The contrast is haunting. The tannin development from the 25% skin contacted fermentation shows in the great texture while the acidity of the direct pressed half balances the wine beautifully with a nervy driving finish. Perhaps the most interesting element of this wine is that it is broad and rich in aroma and texture while remaining fresh and vibrant at the same time.

170 cases produced.