



IDLEWILD *Wines*

2013 Dolcetto, 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. They say that the Piemontese bleed Dolcetto as it is the favored daily wine of the region. While a rather jovial variety, Dolcetto does have a serious side that when shown in balance highlights the grape's ability to be compelling.

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. 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

This vintage of Dolcetto is decidedly graceful. While it has ample depth and concentration, it is more so focused clean pure fruit and a ethereal lightness. Wild cherries, dusty earth, fennel pollen, roses, and touch of citrus peel are all delicately balanced in the aromatics. The mouthfeel is light and fresh with a pleasantly tannic finish that is reminiscent of fresh almonds (one of Dolcetto's hallmarks).

220 cases produced.

