



# IDLEWILD *Wines*

## *2014 Grenache Gris, Gibson Ranch*

### *Vineyard*

The Gibson Ranch is the most historical section of McDowell Valley Vineyards. Some of the oldest plantings of Rhone varieties in California can be found at this beautiful southeastern Mendocino County site, such as these 100+ year old Grenache Gris vines. The soils are low nutrient gravelly loam, and the days are quite hot, which mimics the Southern Rhone Valley. Simple farming is all that is necessary as these shoulder to head high dry farmed vines have seen more years and challenges than any of us. While very rare in the Old World, Grenache Gris is next to non-existent in the New, which is why these old vines are a true treasure.

### *Vintage*

The 2014 vintage had everyone worried. The long-term effects of the worst drought in recorded history coupled with an early bud-break had growers and winemakers sweating and on edge. But, grapevines planted in the right spot and raised without excess watering can easily handle dry years in stride (in-fact they evolved to do just that). I think and hope that 2014 will go down in history as the year that those who irrigate their vines liberally realized they have been overwatering and wasting a resource for years. On the wine side of things, 2014's scary start gave way to a moderate summer. Harvest was early, but the overall hang-time was more than ample for great depth of flavor. In fact, the wines of 2014 truly possess my favorite qualities: depth and richness in flavor paired against great vibrancy and structure.

### *Winemaking*

This wine is inspired by the Ramato style of Pinot Grigio from Northeast Italy. Grenache Gris adds a touch more savory and spicy tones compared to the traditional use of Pinot Grigio. The bins are lightly foot tread and then gassed and sealed for seven days of carbonic maceration. As soon as the fruit begins to show its lifted aromatics of blood oranges and spice, the fruit is thoroughly foot tread and left for an additional three days of fermentation on skins and stems. The must is pressed a touch sweet and left to finish fermenting at a cool temperature to protect the delicate aromatics. The wine was aged for four months in neutral French oak prior to bottling.

### *Wine*

The aromatics are delicate and complex ranging from blood oranges to a touch of peach skin and tart red raspberry followed by spicy flowers, culinary herbs, and pink peppercorns. The mouthfeel starts soft with a saline richness on the mid palate, while a firm cleansing like tannin comes through the finish. As intended, the wine is a chameleon showing the freshness of Rose' as well as the structure of a light red, and it will act as a chameleon at the table ranging from lighter vegetable dishes to hearty pork terrines.

160 cases produced.

