



IDLEWILD *Wines*

2014 The Bee, Flora and Fauna White

Vineyard

Flora and Fauna loosely means the collection of plant and animal life of a certain epoch. In my version, it is the collection of varietals from the cellar and also from my ideas that make up the blend for the year. For 2014, The Bee compromises of roughly 60% Muscat Canelli (a.k.a Muscat Blanc, Moscato Bianco), 30% Friulano, and 10% Cortese. The Muscat Canelli comes from organically farmed, well drained volcanic soils on the southwest edge of Lake County. The Friulano and Cortese both come from Fox Hill Vineyard with soils that are well drained with high concentrations of gravel and sandstone.

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

Winemaking starts in the vineyard, and my preference is to find sites that require minimal to no work. In other words, the basics done right and well timed are all a great site needs. When that is the case, the wine-making becomes a simple game of guiding the fruit to be what it already is. For all three pieces of the blend, the grapes are picked at the first sign of ripeness. I time picking to when flavors just begin to emerge but the acidity and structure are still the predominant focus. From there, the grapes were whole cluster pressed, fermented via native yeasts, left on all the lees and solids, aged in neutral oak, and underwent native secondary fermentation. The blend was assembled in January leading up to bottling.

Wine

I wanted a dry, exotic, and aromatic white, but I didn't want anything to stray to an over the top or sappy level. That balance is hard to find, and it was the rational behind the varietal choices and picking decisions. Macerated orange blossoms, wet river stones, spiced honey, ginger, gardenia, lemon peel, salty ocean air, and rangpur lime all balance in the aromas. The mouth shows great texture and weight without ever getting heavy. The finish is full of spicy acidity.

185 cases produced.