



IDLEWILD *Wines*

2014 The Flower, Flora and Fauna Rosé

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 Flower is a co-fermented blend of roughly 1/3 Nebbiolo, 1/3 Dolcetto, and 1/3 Barbera. While the wine is designated as Mendocino County, the majority of the fruit in fact comes from Fox Hill Vineyard. Located southeast of Ukiah on Mendocino's Talmage Bench, the soils are well drained with high concentrations of gravel and sandstone. For the Rosé, which is picked and specifically made for this wine rather than as a by-product of a red wine, I chose the most shaded sections and areas with higher concentrations of clay.

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

After two vintages of trying to figure out the long term home for this wine (it was called Vin Gris and made from different grapes in the past), the 2014 has proven to be exactly what I've been searching to find. While it may sound unconventional, I worked hard in the vineyard to find the perfect balance between Nebbiolo, Dolcetto, and Barbera for a co-fermented Rosé. It should be noted that these grapes ripen at very different times. But in this case, they were all picked together at the moment when their different qualities and stages of ripeness came together and were complimentary. In the winery, the grapes were whole cluster pressed, fermented via native yeast, left on all the lees and solids, aged in neutral oak, and underwent native secondary fermentation. In other words, it is a very hands off approach that yielded a stable and entirely pure and focused wine.

Wine

Aromatically, there is a lot of quiet grace in this wine. That isn't to say it isn't full of complexity; rather, there is just a subtlety to the grapefruit pith, tarragon, pomelo, chervil, minerality, alpine wildflowers, salty ocean air, and slight notes of fresh pine needles. The three varieties can all be seen in the structure: Nebbiolo lends the crunchy mineral structure, Dolcetto lends a delicate softness, and Barbera lends screeching acidity.

280 cases produced.

