



# IDLEWILD *Wines*

## *2014 Barbera, 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 are appropriately planted with varietals that originate in Italy's Piemonte. Barbera has two sides: 1- light, simple, ubiquitous, and planted all over; 2- fresh, dense, purposeful, and planted in special spots. This little block at Fox Hill is the latter and produces small clusters of intense flavor while retaining amazing balance and acidity.

### *Vintage*

In 2015, the early season and long-term effects of the drought began to feel like a broken record. The cycle was on repeat for four years, each one worse than before. But, as with all of the other years in this pattern, the oddly cool Summer months seemed to moderate the effects of the unseasonably warm Winter and Spring. In the end, harvest began early and furiously fast. While staying aware of the fast onset of ripening, it became apparent that the season was going to condense and be 'all at once'. After the first nine days of harvest, I had brought in 75% of the season's fruit. Mother nature always has a way of keeping us on our toes. As with the prior three years though, proper harvesting decisions still yielded great acidity and structure to back up the density of fruit being yielded by the early year.

### *Winemaking*

Barbera is all acid and no tannin... literally, there is next to no tannin in the skins. With this in mind, the grapes were fully foot trodden and all stems were included for added spice and structure. The must fermented naturally via native yeast and bacteria. At dryness, the wine was basket pressed directly to neutral barrels where it evolved and integrated for nearly ten months.

### *Wine*

While I tend towards lighter and brighter in my reds, Barbera is the exception. With such amazing natural acidity, a deeper and more brooding wine can still find balance. Black mission fig, black raspberry, sage, balsamic, violets, quinine, graphite and macerated plums are all balanced by the firm and fresh structure.

240 cases produced.