



IDLEWILD *Wines*

2015 Cortese, 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. Cortese is very rare outside of it's home in the southeast of Piemonte near the town of Gavi.

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

Roughly 25% of the blend is from the sun goldened south facing side of the vine rows, which was fermented on skins for two weeks like a red wine fermentation. Post fermentation this portion was left on skins for an extended maceration of two months for added depth and evolved structure. While this is a rather rare practice for a white wine, it lends a very savory and structured layer to the blend. The northern half of the vines showed a vibrant freshness and mineral component and were directly pressed and fermented in neutral barrels in a more common white wine fashion. Both of the two components were fermented naturally via native yeast and native bacteria. The wine was blended and bottled in July.

Wine

This wine has depths of a light red or orange wine, but it drinks more like a white. Chamomile, persimmon, cardamom, citrus peel, and white pepper highlight the aromas. The mouthfeel is saline and viscous followed by a touch of firm tannin and driving acidity.

235 cases produced.