

IDLEWILD

2022 Flora & Fauna Rosé, North Coast

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 that make up the blend for the year. For 2022, the rosé is a blend of Nebbiolo, Dolcetto, Barbera, and Grignolino. While the wine is designated as North Coast, the fruit largely 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.

Vintage

2022 started slow and a bit wet with Spring rains, which were a blessing to offset the drought from the previous years enough to get us safely through the growing season. The summer months were mild even. Then, a large heat spike hit for a week just as the vintage began. If we hadn't had the wet start to the season (or the work over years to increase soil organic matter and overall health), this could have been disastrous. But, the vines prevailed and did beautifully. The effect seen in the wines is either a decided delicate nature if picked early to prevent over-ripening in the heat or a brooding density if the wines hung on through the heat.

Winemaking

To say the least, it is an unconventional idea for Nebbiolo, Dolcetto, Barbera, and Grignolino to be co-fermented for a 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. Complexity and texture are gained from allowing secondary fermentation and aging on lees in neutral oak for four months, while the structure and acidity from picking plenty early allow for great vibrancy and energy through the wine.

Wine

This vintage of the rosé is true the last few vintages although a touch lighter and more delicate. It shows all the bright and fresh sides of rosé we love with a pronounced structure to pair with food. There is a play between savory versus fresh and subtlety versus power that make this wine very intriguing. The aromas are wound up around orange peel, grapefruit, alpine herbs, peach, wildflowers, and sea spray. The four varieties can all be seen in the structure: Nebbiolo and Grignolino lend the crunchy minerality, Dolcetto lends a delicate softness, and Barbera lends bright acidity.

11.5% alc by vol.