

IDLEWILD

2019 Dolcetto, Lost Hills Ranch, Yorkville Highlands

Vineyard

Lost Hills Ranch sits on a lonely ridge in the Yorkville Highlands. Located near the southwest corner of Mendocino County, the climate is marked by a clash of maritime and continental influence. At 1500 feet of elevation, the vineyard often looks down on the fog hugging the valley below, or transversely, the cooling winds run along the ridge as the heat sinks on warmer days. The soils are comprised of deep fractured sandstone with veins of schist. The vine roots work hard to push deep into the rock, and in turn, a powerful core can be found in the fruit grown here. Holistic and organic practices ensure a healthy site for now and for future generations to come.

Vintage

2019 began with a late and wet start. I love vintages that start slow and tease their way into the growing season; it seems that these years always have a story to tell. The summer came on slowly without excessive heat, and the fall followed with the same pattern. One slight rain event had us all worried, but then late September and October turned to an Indian summer of warm days and cool nights which ensured all of the fruit was harvested before the late October fires. In turn, these wines are dense and brooding from their long hang-time but also lithe and energetic due to the overall cool season.

Winemaking

The grapes were brought in and sorted to larger fermenting bins where they were partially foot trodden, and all of the stems were included. This practice lends several things including floral lift, spice, and structure; and, it also leads to a very healthy fermentation. Native yeast and bacteria were responsible for the primary and secondary fermentations. As the wine neared dryness, it was basket pressed and then put down to large format Slovenien oak Botti for a year of elevage. Then, a year in bottle completed its aging.

Wine

The 2019 Dolcetto is a balance of bright and lifted aromatics against a taute and lithe structure. The elevage in large format Slovenien oak Botti pushed this contrast further by retaining freshness while also filling out the mouthfeel and structure. The nose shows hightoned spices, red cherry, earth, roses, almond, and anise. The mouth is medium bodied with freshness and firm tannin on the finish. It is joyful and fully serious all at once.

328 cases produced. 12.2% alc by vol.