

IDLEWILD

2022 Arneis, 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

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

Arneis ripens quickly. Its acidity can fall away overnight on the vine, but one of the pleasures of Arneis is the floral notes that can be lost if picked too early. So, harvesting at just the right moment is harder and more crucial with Arneis than with other varieties as that perfect window is small and fleeting. With that in mind, I always agonize over the timing of Arneis and then feel rewarded by good choices. Once in the cellar, there is little to do. The wine is fermented via native yeast in stainless steel after a whole cluster pressing. Secondary fermentation and aging for four months in neutral oak on lees adds texture and complexity that are counterbalanced by being sure to pick while the acidity is still racy and pure.

Wine

Lost Hills is a relatively cool site at just 20 miles from the Pacific. As such, ripening is slow and acid retention is high; both are ideal qualities. Jasmine tea, pear, fennel, and lemon balm are all aromatic highlights. The palate has a powerful phenolic core yet also a lightness like fresh rain. The finish is bright with acidity and a pleasant hint of almond bitterness.

350 cases produced. 11.6% alc by vol.