

# IDLEWILD

## NV Flora & Fauna Sparkling Rosé, Mendocino

### *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 the Sparkling portion of this series, I have even more leeway as it is a multi-vintage blend. Starting in 2018, I began picking small amounts of base wine to be held back and blended at later dates. It was a gamble, but one I am very happy I made. Furthermore, it is also a blend of our sites, which is to say a combination of finesse and vibrancy from Lost Hills Ranch in the Yorkville Highlands and joyful rusticity from Fox Hill Vineyard in central Mendocino.

### *Vintage*

As a multi-vintage blend, this wine transcends the years. While I love vintage variation, there is something so wonderful about consistency and knowing that bottle of bubbles will taste as you remember everytime. One year shows more acid, one year shows more fruit, and one year shows more depth; yet, the blend of all three becomes a whole all unto itself.

### *Winemaking*

So as to focus on the vineyard, this was made using the Methode Ancestral; which is very similar to Champenoise though without the usage of sugar or selected yeasts. Instead, it all comes naturally from grapes. The leanest and brightest portion of each varietal component was picked, pressed, and fermented via native primary and secondary. For a year or up three years, the base wines rested on lees in neutral vessels. Then, during harvest 2020, a 'dosage' of sweet and fermenting 2020 juice was added to bring the potential pressure to where I was aiming, and, after a thorough mixing, the wine was immediately bottled. That addition fermented in bottle until dry. Then, the wine was disgorged to remove solids, and no additional dosage was made. Other than a slight rate of sulfur dioxide during elevage, no additions were made.

### *Wine*

This isn't your typical Sparkling Rosé by any standard. A unique blend of Nebbiolo, Dolcetto, Barbera, with a touch of Arneis and Muscat Canelli, the wine is bone dry, racy, and taught. The alpine side of the aromatics are the highlight whether it be the wildflowers, mountain herbs, tart raspberry, or minerality. The palate is persistently sparkling, fresh, racing, and just thoroughly pleasurable.

11.3% alc by vol.  
415 cases produced.