

2018 Cortese, Fox Hill Vineyard, Mendocino

Vineyard

Fox Hill Vineyard is without a doubt one of the most unique vineyards in Northern California. Located southeast of Ukiah on Mendocino's Talmage Bench, the soils are well drained with high concentrations of gravel and sandstone. 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

2018 was a dream vintage. There just aren't many other ways to say it. There weren't any surprises or issues, and the cadence of the season was easy. While the summer months were quite warm, the fall was borderline cool. This all translates to the most balanced fruit seen in years. The vintage did extend quite a long time due to the cool fall, but for those of us who favor both high acidity and depth of flavor, there couldn't have been a better scenario.

Winemaking

Roughly 25% of the blend is from the sun goldened south facing side of the vine rows, which was fermented on skins and sees an extended maceration of one and a half 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 shows freshness and minerality and was directly pressed and fermented in neutral puncheon in a more common white wine fashion. Both of the two components were fermented naturally via native yeast and native bacteria. After a year in large Slovenien oak Botti, the wine was bottled late the following Autumn, followed by an additional year of bottle age.

Wine

This wine has aromatic depths of an orange wine, but it drinks more like a full bodied white. The elevage in large Slovenien oak Botti retained great freshness while also framing the wine beautifully. Chamomile, persimmon, sage, preserved lemon, straw, and white tea are highlights of the aromas. The mouthfeel is saline and viscous followed by driving acidity and firm phenolic power.

325 cases produced. 13.1% alc by vol.