Fox Hill Vineyard Mendocino, California Grower: Lowell Stone



The Vineyard

soil: rocky, sandy clay loam. Alluvium, derived from sedimentary rock, mainly sandstone
Aspect: Red varieties are west-southwest; Arneis is northwest facing
sine training: Dolcetto / Barbera are single vertical cordon, Nebbiolo / Arneis are cane-pruned
Vine age: 38 years

The Winemaking

31% Arneis; 40% Dolcetto; 18% Barbera; 11% Nebbiolo; (all picked on the same day, co-fermented)
full carbonic maceration ~ 14 days
foot trodden, traditional maceration ~ 2 days
pressed off early, then continuing primary fermentation as juice
natural primary fermentation, no temperature control or fermentation aids of any sort
full native malolactic conversion
6 months on lees, one racking
bottled unfined/unfiltered

The Numbers

no sulfur

harvest date: September 4th 2019 brix at harvest: (average) 21.0 pH 3.58 TA: 6.9 g/L ABV: 12.1% total SO2: none detectable

