

forlorn hope

2017 San Hercurmer delle Frece

Barbera

Rorick Vineyard, Calaveras County

107 cases

The 2017 San Hercurmer delle Frece was grown on the Rorick estate vineyard in Calaveras County, on soils comprised of a layer of schist over dolomite-rich limestone. Elevation of the vineyard is 2000’.

Our Barbera was hand-picked and fermented with 100% stem inclusion. Vigorous pigeage was undertaken at reception in order to avoid carbonic character -- perhaps call it a “stem inclusion” fermentation as opposed to “whole cluster” fermentation; an important distinction as the term “whole cluster” can imply that the clusters are sound/unbroken at the start of ferment, resulting in carbonic maceration. The fermentation took place in open-top vessels; manual punchdowns were applied twice daily until the wine was dry. Primary fermentation lasted 20 days, at which time the wine was pressed down to a combination of neutral oak 500L puncheons and 227L barriques. The wine was racked off the lees at 10 months and saw a total of 20 months elevage. Bottled unfinned and unfiltered. As with all Forlorn Hope wines, no new oak is utilized, and nothing was added to the must or wine (no cultured yeast, ML bacteria, water, tartaric acid, enzymes, nutrients, etc) with the exception of minimal effective SO₂.