

forlörn hope

2017 Trobairises

Picpoul

Rorick Vineyard, Calaveras County

127 cases

Grown on our estate vineyard in Calaveras County at 2000' elevation, on soils comprised of a layer of schist over dolomite-rich limestone.

Our Picpoul was hand-picked and foot tread before pressing, allowing for a small amount of pre-fermentation skin contact. Once pressed, the juice was racked off of its heavy solids into neutral 227L barriques. Fermentation was long and slow, lasting 10 months. The extended duration of fermentation has built layers of depth complexity atop the ample natural acidity provided by both site and variety; the resultant wine is a profound and unique expression of Picpoul. Upon completion of fermentation in July of 2018, the wine was racked off its lees and left to rest nine additional months before bottling. 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.