



**2018 Queen of the Sierra**  
Estate Amber Wine  
Rorick Heritage Vineyard, Calaveras County

The 2018 Queen of the Sierra amber estate blend was grown on the Rorick Heritage Vineyard in Calaveras County at 2000' elevation, featuring soils comprised of a layer of schist over dolomite-rich limestone. Composed primarily of Vermentino, Muscat, and Chardonnay, this beautifully nuanced and irreverently elegant wine shows all of the aromatic complexity and textural presence that are the hallmarks of wines grown on the limestone of our estate.

All fruit for our estate amber blend is hand-picked; all of the clusters were destemmed before being introduced to their various fermentation vessels (with the exception of one ton of Muscat, which was fermented whole cluster). Vermentino and Muscat were fermented in egg and left there sealed and untouched for four months after which they were drained down to barrel; the Chardonnay was placed into open top fermentors and given a cap wetting once daily and pressed near the end of fermentation. Once removed from their fermentation vessels they were put down to neutral 227L barrique and remained there until being bottled unfinned and unfiltered in December of 2019. 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 SO<sub>2</sub>.