

# forlörn hope

## **2017 L'Asino Santo**

Barbera

Rorick Vineyard, Calaveras County

25 cases

Our Barbera is 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'.

The 2017 L'Asino Santo began its life as the same fermentation which produced the San Hercurmer delle Frecce: hand-picked, 100% stem inclusion, no sulfur added at reception. The only difference between this wine and the Hercurmer is this: post-ML, when the barrels which would become Hercurmer were sulfured, a single barrel of wine was held aside for no sulfur addition. This barrel becomes L'Asino Santo.

All fruit 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; 2 to 3 manual punchdowns were applied 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. As detailed above, following the completion of ML fermentation a single barrel was held aside and left unsulfured to become L'Asino Santo. The wine was racked off of its lees at 10 months and saw a total of 16 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), and of course for this bottling, no SO<sub>2</sub>.