



2016 Verdelho RHV

Rorick Vineyard, Calaveras County
Fifty two cases produced

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

Across more than a decade of working with Verdelho grown in vineyards from Napa Valley, across Lodi, and in the Sierra Foothills, we have long believed that this variety is particularly well suited to California's climate. Even so, we were entirely unprepared for how much our Verdelho enjoys being grown on the limestone of RHV. With a balanced interplay between bright acidity, depth of flavor, and textural richness, this wine is a beautiful expression of the heights that Verdelho can attain in our state and will age extremely well.

The fruit 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 a 500L puncheon. Fermentation was long and slow, lasting 12 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 Verdelho. Upon completion of fermentation in September of 2017, the wine was racked off its lees and left to rest five additional months before bottling in February of 2018. 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.