

FORLORN HOPE

The Forlorn Hope wines are the result of a project devoted to displaying the wealth of California's viticultural potential -- as well as championing varieties less common. Taken as a departure from the stereotypical Californian product, the Rare Creatures of the Forlorn Hope display what is possible when great care is taken in combining soil type, climate/site, and variety to produce wines which require no manipulation. The Queen of the Sierra wines are an exploration of the potential of Rorick's 80 acre estate vineyard.



Photo: Waka Waka Wine Reviews

Winemaker Matthew Rorick is a one-man operation in the winery, tending each fermentation and guiding the wine's cellaring through to bottle. Each of the Forlorn Hope wines is a window into the vineyard in a particular vintage; vital to this is a partnership with growers who share the vision of achieving balanced ripeness on the vine that requires no further adjustment, additions or manipulation in the winery during fermentation. The result yields wines that are an honest and natural representation of site and vine.

"At Matthew Rorick Wines, we love the longshots. We love the outsiders, the lost causes, the people/projects/ideas abandoned as not having a chance in the world. We love the longshots because we're all about tenacity, we relish a challenge, and – we admit it – we love us a good tussle."

Taken from the Dutch 'verloren hoop', meaning 'lost troop', Forlorn Hope was the name given to the band of soldiers who volunteered to lead the charge directly into enemy defenses. The chance of success for the Forlorn Hope was always slim, but the glory and rewards granted to survivors ensured no shortage of applicants."

QUEEN OF THE SIERRA



ESTATE WHITE



Varietal/Blend: Riesling / Chardonnay / Verdelho

Farming Practices: practicing organic

Altitude: 2,000 ft.

Soil: schist layer over dolomite-rich limestone

Harvest Technique: by hand

Yeast: indigenous

Fermentation: Verdelho and Riesling were foot-trod before pressing to open-top tank where they co-fermented / Chardonnay whole-cluster pressed to 400L neutral puncheon / after fermentation is complete, individual lots are racked, blended, and rest in neutral oak until being bottled in 1.5+ years

Maturation: 2 years in used oak barrel

Sulfur: minimal effective SO₂ added at bottling

Alcohol: 12.8%

Fined: no

Filtered: no

Country: United States

Region: California

Sub Region: Calaveras County

Vineyard: Rorick Heritage Vineyard