

## THE 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.



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."*

## "SUSPIRO DEL MORO" ALTA MESA

### ALVARELHÃO



**Varietal/Blend:** 100% Alvarelhão

**Farming:** Certified "Lodi Rules" Sustainable

**Soil:** sandy tufa over sandstone shelf

**Ave Year Vines Planted:** 2001

**Yeast:** ambient

**Fermentation:** natural spontaneous fermentation / 100% stems / maceration for 20 days

**Aging:** 10 months in stainless steel

**Alcohol:** 13.7%

**Fined:** none

**Filtered:** none

**Production #s:** 643 cases

Grown just outside of the town of Galt in the Alta Mesa California AVA, this idiosyncratic Iberian variety benefits from the delta effect which cools the nearby Lodi vineyards but sits atop a much different soil strata. Sand and decomposed volcanic tufa are layered over a tough sandstone shelf, resulting in a texture and structure unique to the variety and vineyard. Our Suspiro del Moro is 100% whole-cluster fermented with indigenous yeast, and displays both softness and grip. Fermentations take place in 500 gallon wooden puncheons and are tended by hand. All Forlorn Hope wines are produced with NO ADDITIVES save for a modest amount of SO<sub>2</sub> post-fermentation or pre-bottling. No commercial yeast, no added acid, no excess nitrogen or "fermentation aids", and no fining. What the vineyard produces is what becomes the wine -- period.

**Country:** California

**Region:** Alta Mesa

**Vineyard:** Silvaspoons Vineyard

**Vineyard Size:** 2.5 acres of Alvarelhão