

## 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."*

## CHENIN BLANC



**Varietal/Blend:** 100% Chenin Blanc

**Farming:** minimal impact

**Soil:** schist over vein of broken and porous, dolomite-rich limestone

**Elevation:** 2000 ft

**Ave Year Vines Planted:**

**Harvest Technique:** hand harvested

**Yeast:** ambient

**Fermentation:** pigeage (foot treading) before pressing / fermentation in stainless steel and neutral 400-500L puncheon / slow, 8 month fermentation

**Malolactic:** full MLF

**Aging:** 11 months neutral oak

**Alcohol:** 13.37%

**Fined:** none

**Filtered:** none

**Production #s:** 125 cases

In early 2014 Matthew grafted the highest vines in the estate vineyard. He took Chenin Blanc cuttings from the Story Vineyard in Amador, the holy grail of California Chenin itself un-grafted. The extreme slope of the Chenin block in the Rorick Estate Vineyard dictates much of the yield and profile of each berry that it's futile to take Brix and acidity measurements from just a few vines. Matthew picks the block with the intuition that the vineyard will balance itself and coalesce in the final wine.

**Country:** California

**Region:** Calaveras County

**Vineyard:** Rorick Estate Vineyard