



# SHEEPISH

A RIPE 2018

## PINOT NOIR

CARNEROS • NAPA VALLEY

Alc. 14.95% By Vol.

One acre of clone 459 is grown at The Shop Vineyard. The 2018 vintage saw cool, steady temperatures which pushed harvest to September 29th. Sheepish-ly ripe grapes were fermented to <0.1% RS. Bright red cherry and baking spice on the nose is balanced by a refreshing acidity and soft finish.

BOTTLED BY FORGOTTEN UNION WINES, NAPA, CA

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. 750 ML. CONTAINS SULFITES

**THE SHOP VINEYARD** ♦ These grapes were grown on the north side of the Carneros Highway right between Hudson and BV9 vineyards, where the soils haven't yet transitioned from Haire Loam to Diablo Clay. Fog, wind, and the cold nighttime temperatures of this unique geographical area lend distinctive regional identity to Pinot noir. It is exclusively Dijon clone 459 which is a large and bold clone.

**GROWING SEASON** ♦ The 2018 growing season was a dream vintage. No drama, no excessive heat spikes, long and mild. The acidity took longer to soften than in 2017; the grapes took longer to taste ripe. Long mild weather allowed the grapes to fully mature at their own pace until harvest on September 29<sup>th</sup> at 27.2 Brix and 3.15 pH.

**VINIFICATION** ♦ Fruit was hand harvested in the early morning to maintain freshness. After a 3-day cold soak open-topped bins we added Assmanhausen yeast. We pressed the wine twenty-two days later. It completed native malolactic fermentation by November and softened in French oak barrels over nineteen months.

**TASTING NOTES** ♦ Bright red raspberry aromas, baking spices, a big, full mouth-feel and a light refreshing finish. The fruit out completes the Oak. Like the 2017 it is great with food; with cheese it tastes refreshingly tart, with nuts it takes on a savory tone, this wine with a pan friend fillet of salmon has been in heavy rotation in my kitchen.

Label by Scott Nancarrow

**APPELLATION** Napa Valley, Carneros **VINEYARD** The Shop

**MATURATION** French Oak Barrels, 50% New

**HARVEST DATE** 9/29/2018 **BOTTLING DATE** 5/13/2020

**AGING** 19 months **ALCOHOL** 14.95% **PH** 3.71 **TA** 5.56 g/L **RS** 0.8 g/L

**PRODUCTION** 100 cases (750 mL) **SUGGESTED RETAIL** \$35

BENJAMIN LEACHMAN ♦ WINEGROWER

530-798-0149 ♦ 2287 Kathleen Dr ♦ NAPA, CALIFORNIA ♦ [ForgottenUnionWines.com](http://ForgottenUnionWines.com)