

SHEEPISH

A RIPE 2019

CHARDONNAY

CARNEROS ♦ NAPA VALLEY

Alc. 14.25% By Vol.

The 2019 vintage saw mild, steady temperatures which pushed harvest of this 1.4 acres of clone 4 Chardonnay to September 30th. This delay allowed the grapes to develop a rich body while maintaining a crisp acidity. Fermentation was split into tank and barrel to accentuate this round yet refreshing balance.

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 VINEYARD ♦ These grapes were grown on Buhman Avenue north of the Carneros Highway; 1.4 Acres of Clone 4 Chardonnay planted in 1989 on 5C rootstock. It was a pleasure tending these grapes and watching their potential grow. Fog, wind, and the cold nighttime temperatures of this unique geographical area are what made Napa Chardonnay popular.

GROWING SEASON ♦ The 2019 growing season was a bit of a rollercoaster. Well over 3" of rain fell in May which led to abundant vegetative growth. Proactive canopy management allowed in the needed sunshine to kiss these grapes their golden hue. The long, mild summer preserved freshness in the fruit while fully maturing until harvest- September 29th at 22.7 Brix, 9.21 TA and 3.18 pH.

VINIFICATION ♦ Fruit was hand harvested at night for optimum care. Fermentation was completed by wild yeasts. Additionally, juice was split 50/50 Stainless Steel (no MaloLactic fermentation) and Neutral French Oak barrels (allowed to slowly complete wild MLF in March). All wine went to barrel to rest for 10 months before bottling.

TASTING NOTES ♦ Balance is the name of the game here: bright acidity, full body, high quality French Oak- but not letting the oak take center stage. It was exciting bottling this wine; the aromas of Bartlett pear and lemon tart filled the cellar this past August 20th. This wine is unfinned and unfiltered so please mind the sediment. Label by: Scott Nancarrow

APPELLATION Napa Valley, Carneros **SINGLE VINEYARD**

MATURATION French Oak Barrels, 25% New

HARVEST DATE 9/29/2019 **BOTTLING DATE** 8/20/2020

AGING 10 months **ALCOHOL** 14.25% **PH** 3.71 **TA** 5.56 g/L **RS** 0.8 g/L

PRODUCTION 50 cases (750 mL) **SUGGESTED RETAIL** \$35

BENJAMIN LEACHMAN ♦ WINEGROWER

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