



# SHEEPISH

A RIPE 2017

## PINOT NOIR

CARNEROS ♦ NAPA VALLEY

Alc. 14.75% By Vol.

One acre of clone 459 is grown at The Shop Vineyard. While many grapes were baking in the heat spells of 2017 this vineyard had a misting system in place that coddled the vines allowing for optimum ripeness. Sheepish-ly ripe, in fact, with notes of dark cherry integrated with opulent baking spice.

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 2017 growing season saw a heat spike in mid-June and a Labor Day heat spike of *107 degrees in the coolest area* of Napa. Since Pinot has a thin skin it is particularly susceptible to the elements. A lot of North Coast Pinot shriveled in this intense heat while these pampered grapes received a cool mist from an evaporative cooling system. This allowed the grapes to fully mature until harvest- September 20th.

**VINIFICATION** ♦ Fruit was hand harvested in the early morning to maintain freshness. After a 3 day cold soak in an open-topped tank we added Serenade yeast. We pressed the wine upon completion of primary fermentation 10 days later. It completed native malolactic fermentation in French oak barrels over several months.

**TASTING NOTES** ♦ Beautiful dark cherry pie aromas, strawberries, baking spices, a big, full mouth-feel and a smooth finish. I love it with food; with cheese it tastes refreshingly tart, with nuts it takes on a savory tone, with salad it harmonizes with the dressing (a rare pairing in the wine world).

Label by: Scott Nancarrow

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

**MATURATION** Once-Used French Oak Barrels

**HARVEST DATE** 9/20/2017 **BOTTLING DATE** 8/15/2018

**AGING** 11 months **ALCOHOL** 14.7% **PH** 3.68 **TA** 6.9 g/L **RS** 0.1 g/L

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

BENJAMIN LEACHMAN ♦ WINEGROWER

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