

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST



FORT ROSS VINEYARD is a necklace of 30 small mountain blocks that cling to the top of a steep coastal ridge on the wild Sonoma Coast overlooking the Pacific Ocean, which lies only 1 mile west. It was developed and planted by owners, Lester and Linda Schwartz and their small crew, over a period of sixteen years commencing in 1994. We strive to produce wines of purity and elegance that reflect the cool maritime climate and the challenging site through minimal winemaking intervention and micro-farming practices. The wines are produced from grapes grown only on this single vineyard in collaboration with winemaker, Jeff Pisoni.

FORT ROSS-SEAVIEW AVA: In January 2012, after a 13 year process, the new AVA (27,000 acres) was finally approved, establishing this small region as separate and distinct. The boundaries are based upon proximity to the Pacific Ocean, altitude (920-1,800), steep slopes, cool climate and sedimentary soil types. The limited wines produced from grapes grown in this AVA reflect their terrior with elegance, fine structure, seamless balance and vibrant fruit that distinguishes them from other wines produced in the vast Sonoma Coast Appellation. There are 17 growers within the AVA, including such fine wineries as Flowers, Peter-Michael, Hirsch, Failla, Pahlmeyer & Marcassin.

UNIQUE CLIMATE: During the growing season, the vineyard is subject to the tempering influence of the fog on the coast below. Temperatures rarely drop below 50°F or rise above 85°F, the range in which grape vines are physiologically active. At night the ocean fog can roll up and over the vineyard only to recede back down with the morning sun. This cool climate challenges the grapes as they slowly and evenly ripen to produce a palette of intense and complex flavors. The high skin to juice ratio of the tiny berries and the low yields of 1 – 2 tons per acre contribute to the concentration of flavors with lively acidity and fine minerality.

WINEMAKING PHILOSOPHY - ESTATE GROWN: We approach each vine individually, vinify each lot separately and then carefully blend each barrel to create the individual bottlings. The wines are made with simplicity to let the fruit and the terrior speak.

WINEMAKER, JEFF PISONI: The gifted winemaker of Pisoni Vineyards is known for his extraordinary wines produced from the family's estate property. According to Jeff "I tasted Fort Ross and was struck by the luscious fruit, fine minerality, crisp acidity and the character of the vineyard in each wine. My goal is to continue to express the personality of the vineyard and the wonderful style the winery has worked so hard to establish over the last decade."

SUSTAINABLE FARMING: Detailed prevention defines the holistic farming practices. We microscopically inspect the leaves, shoots and growing clusters with a jeweler's magnifying loop to find any hints of potential problems. Careful vigilance is substituted in place of actions that can disturb the balance of nature. Other environmental aspects: rain water is captured in the large pond then used for irrigation and the runoff is filtered through lower level silt ponds before entering natural streams.

TASTING ROOM OPENED AUGUST, 2012: After three years of planning the doors are finally open. Please visit our new tasting room located 7.6 miles north of Jenner. The vision was to create a Tasting Room that respects the environment and looks as if it rose out of the surrounding forest. It was thoughtfully constructed according to the latest U.S. Green Building Council Specifications. Location: 15725 Meyers Grade Road, Jenner, CA 95450. (707) 847-3460

FOUNDED: 1994

FIRST VINTAGE: 2000

APPELLATION:

FORT ROSS-SEAVIEW, SONOMA COAST

LOCATION:

8 MILES NORTH OF JENNER
1 MILE FROM THE PACIFIC OCEAN, &
THE CLOSEST IN CALIFORNIA

SINGLE VINEYARD:

50 ACRES : 30 SMALL BLOCKS

ALL ESTATE GROWN WINES:

PINOT NOIR: 40 ACRES

CHARDONNAY: 8 ACRES

PINOTAGE: 2 ACRES

ELEVATION: 1,200-1,700 FEET

CLIMATE: COOL-MARITIME

CLIMATE RIPENS GRAPES SLOWLY
AND EVENLY AS THE SUN SHINES
ABOVE THE COASTAL FOG. SUMMER
TEMPERATURES: DAY 85° NIGHT 50°

AVERAGE RAINFALL: 75-125 INCHES

LOW YIELDS: 1-2 TONS PER ACRE

PRODUCTION: 4,000 CASES AVG.

OWNERS/VINEYARD MANAGERS:

LESTER & LINDA SCHWARTZ

WINEMAKER: JEFF PISONI

STYLE: PURITY, ELEGANCE, FINE
STRUCTURE, SEAMLESS BALANCE,
VIBRANT FRUIT.

PLEASE VISIT US AT WWW.FORTROSSVINEYARD.COM

SALES OFFICE: 550 INDIANA STREET, SAN FRANCISCO, CA 94107-3021 T: 415.701.9200 F: 415.701.9600 E: info@FortRossVineyard.com (9.12)



FORT ROSS VINEYARD · ESTATE GROWN · FORT ROSS-SEAVIEW AVA, SONOMA COAST

2011 CHARDONNAY FORT ROSS VINEYARD SONOMA COAST

The hazy pale lemon hue is evidence of subtle stirring of the lees and bottling without fining or filtration. The decadent texture intertwined with electrifying acidity and stoney minerality expresses the high elevation and cool coastal climate. Aromas of lemon tart, butterscotch, clementine, mineral, and marzipan soar from the glass. As the wine touches the palate, Bartlett pear, wet stones and golden plum flavors wrap around the energetic, linear, nervy core. The wine is elegant, with supple texture and a crisp expansive finish. SELECTIONS: 80% Old Wente & 20% Old Hyde.

2012 ROSÉ of PINOT NOIR FORT ROSS VINEYARD SONOMA COAST

This Rosé is 100% Pinot Noir and uses the French saignée method. It is a brilliant hue with vivid aromatics of watermelon layered with guava, carnations and a hint of cardamon spice. This bright, full flavored, dry Rosé has a crisp red fruit palate with hints of citrus that are balanced by the signature minerality and refreshing acidity.

2011 SEA SLOPES PINOT NOIR FORT ROSS VINEYARD SONOMA COAST

Our Sea Slopes Pinot Noir is blended for earlier release and is ready to enjoy sooner than our other Fort Ross Vineyard Pinot Noirs. This expressive ruby hued Pinot Noir has black cherry and wild berry aromas that are elegantly balanced by notes of forest floor and cedar. Generous black raspberry and mulberry with hints of baking spices evolve on the palate finishing with silky tannins and the signature minerality of the Fort Ross Vineyard's coastal terrior. SELECTIONS: Calera, Pommard, Swan & Dijon clones 115 & 777.

2009 PINOT NOIR FORT ROSS VINEYARD SONOMA COAST

Nearly opaque, this concentrated Pinot Noir entices with generous aromas of black currants and boysenberries with a hint of dusty cedar. Rich, opulent layers of black cherry and blackberries are keenly balanced by savory notes, acidity and the Fort Ross Vineyard minerality that continues to evolve through the lingering finish. SELECTIONS: Dijon clones 115 & 777 with Swan, Pommard & Calera.

2009 PINOT NOIR RESERVE FORT ROSS VINEYARD SONOMA COAST

Dense and garnet in hue, this full-bodied Pinot Noir entices with aromas of black currants and orange pekoe tea. The elegant aromatics lead to a complex palate defined by black raspberry, boysenberry and bramble berries, with hints of subtle citrus and a dash of winter spices. Supple tannins and the Fort Ross Vineyard signature minerality are revealed through the layered finish. SELECTIONS: Pommard, Calera & Swan.

2010 SYMPOSIUM PINOT NOIR FORT ROSS VINEYARD SONOMA COAST

Aromas of dark fruits and black tea with a hint of sage perfectly introduce the black cherry and raspberry to the palate. Symposium is 95% Pinot Noir blended with just 5% Pinotage, which adds subtle notes of spice and earthy bramble. Ripe cherry echoes on the palate, where layers of lush plum and stone fruits intermingle with a whisper of nutmeg and vanilla. SELECTIONS: Dijon 777 & Calera & Pinotage

2009 PINOTAGE FORT ROSS VINEYARD SONOMA COAST

Pinotage was first developed in South Africa in 1925 by crossing Pinot Noir and Cinsault. It shares many traits with Pinot Noir, but there is an earthy brambleness that distinguishes it. This dark ruby hued Pinotage has a concentrated depth of bright, bold and luscious flavors that envelop the palate. Tiers of raspberry, blackberry and juicy plum are enhanced by a whisper of spicy sassafras that carry through the endless finish of this well-structured wine. Its rich, bold textural complexities are the perfect accompaniment to hearty meals, spicy foods and grilled meats.

470 CASES-750 ML

COMPLETED MALO FERM.

UNFINED & UNFILTERED

FRENCH OAK AGED 10 MO. 30% NEW

12.8% ALC : PH 3.56 : TA .59G/100ML

93 Editor's Choice WINE ENTHUSIAST

522 CASES-750 ML

UNFINED & UNFILTERED

NEUTRAL BARREL AGED 3 MONTHS

13.0% ALC : PH 3.75 : TA .71G/100ML

1241 CASES-750 ML

UNFINED & UNFILTERED

FRENCH OAK AGED 10 MO. 20% NEW

13.0% ALC : PH 3.7 : TA .61G/100ML

91 WINE ENTHUSIAST

1438 CASES-750 ML

UNFINED & UNFILTERED

FRENCH OAK AGED 10 MO. 30% NEW

14.3% ALC : PH 3.65 : TA .63G/100ML

90 WINE ADVOCATE

93 JAMES SUCKLING

90 CONNOISSEURS' GUIDE

4 STARS EXCELLENT- RESTAURANT WINE

303 CASES-750 ML

UNFINED & UNFILTERED

FRENCH OAK AGED 10 MO. 40% NEW

14.3% ALC : PH 3.59 : TA .55G/100ML

94 JAMES SUCKLING

93 WINE ENTHUSIAST

91 WINE ADVOCATE

90 WINE SPECTATOR

5 STARS EXCEPTIONAL- RESTAURANT WINE

529 CASES-750 ML

95% PINOT NOIR/5% PINOTAGE

UNFINED & UNFILTERED

FRENCH OAK AGED 10 MO. 20% NEW

14.5% ALC : PH 3.69 : TA .58G/100ML

93 WINE ADVOCATE

217 CASES-750 ML

UNFINED & UNFILTERED

FRENCH OAK AGED 10 MO. 20% NEW

14.1% ALC : PH 3.99 : TA .58G/100ML