

FORT ROSS

FORT ROSS-SEAVIEW · WEST SONOMA COAST



Dedicated Farming, Masterful Winemaking, Profound Wines

FORT ROSS VINEYARD is a necklace of 32 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 with winemaker, Jeff Pisoni at the helm.

VISION: Inspired by the majesty of the wild Sonoma Coast we devotedly farm the steep and rugged ridges of our family estate vineyard to masterfully craft profound, cool climate wines.

WINEMAKER, JEFF PISONI - Since 2009: 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 express the personality of the vineyard and the wonderful style the winery has worked so hard to establish over the last decade."

FORT ROSS-SEAVIEW AVA: In January 2012, after a 13 year process, the AVA (27,000 acres) was approved, establishing this small region as separate and distinct. The boundaries are based upon proximity to the Pacific Ocean, elevation (920-1,800), steep slopes, cool climate and sedimentary soil types. The limited wines produced from grapes grown in this AVA reflect the unique terroir with elegance, fine structure, seamless balance and vibrant fruit. There are 17 growers within the AVA, including other such fine vineyards as Flowers, Martinelli and Wayfarer (Pahlmeyer).

COOL COASTAL CLIMATE: During the growing season, the vineyard is tempered by the 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. The grapes slowly and evenly ripen to produce a palette of intense, 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 block and each clone separately and then carefully blend each barrel to create individual bottlings. Our wines are produced with simplicity to let the purity of the fruit and terroir shine.

CERTIFIED CALIFORNIA SUSTAINABLE WINEGROWING: Detailed prevention defines our 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. 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: It sits 7.6 miles north of Jenner perched above the trees overlooking the Pacific. The vision was to respect the environment and look as if it rose out of the surrounding forest with a beautiful deck that overlooks the Pacific Ocean beyond. It was thoughtfully constructed according to U.S. Green Building Council Specifications.

FOUNDED: 1994

FIRST VINTAGE: 2000

APPELLATION:

FORT ROSS-SEAVIEW
WEST SONOMA COAST

LOCATION:

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

SINGLE VINEYARD:

53 ACRES : 32 SMALL BLOCKS
FAMILY FARMED

ESTATE GROWN WINES:

PINOT NOIR: 40 ACRES
CHARDONNAY: 11 ACRES
PINOTAGE: 1.5 ACRES
CHENIN BLANC: .5 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: DAY 85° NIGHT 50°

AVERAGE RAINFALL: 75-125 INCHES

LOW YIELDS: 1-2 TONS PER ACRE

PRODUCTION: 4,000 CASES

CERTIFIED SUSTAINABLE

OWNERS/VINEYARD MANAGERS:

LESTER & LINDA SCHWARTZ

WINEMAKER:

JEFF PISONI SINCE 2009

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



2019 “FRV” CHARDONNAY FORT ROSS VINEYARD, FORT ROSS-SEAVIEW

This golden hued Chardonnay has just the slightest haze, evidence of subtle stirring of the lees and bottling without fining or filtration. Aromas of melons, apricots and lemon meringue are framed by a hint of hazelnut. The focused palate of full, succulent Chardonnay fruit flavors are enlivened by the vineyard's signature minerality. The graceful finish lingers with finesse and elegance. This finely-structured Chardonnay from an to evolve for many years.

VINTAGE: 2019 was a very curious year. Early in the season the vineyard received a light sprinkling of snow, followed by some frost – which is most surprising at the altitude of the vineyard. The modest crop has produced wines with a luscious mouthfeel, an elegant, restrained acid profile and a satisfying balance.

670 CASES-750 ML
COMPLETED MALO FERM.
UNFINED & UNFILTERED
FRENCH OAK AGED 10 MONTHS
30% NEW FRENCH OAK
HARVESTED: SEPT 19 - OCT 7
SELECTIONS: OLD HYDE & WENTE

94 WINE ENTHUSIAST
92 WINE SPECTATOR
92 JEB DUNNUCK

2018 “FRV” PINOT NOIR FORT ROSS VINEYARD, FORT ROSS-SEAVIEW

Beautifully integrated aromas of raspberry, bing cherry and cranberry meld with earthy spice with a hint of black tea and a whisper of clove. Cherry, raspberry and red plum greet the palate followed by savory details. Fine grained tannins and the Fort Ross Vineyard signature minerality are revealed through the persistent, mouthwatering finish. With vibrant acidity and extraordinary balance this classic coastal Pinot Noir is drinking elegantly and is certain to reward those who are patient enough to give it additional cellar time.

VINTAGE: 2018 The winter was wet and cool, with unusual frost and even a little snow! The minimal frost damage to several Chardonnay blocks caused some crop reduction but did not effect the exceptional quality. Spring – Summer was also notably cool, allowing a long hang time and ideal phenolic and aromatic development.

1065 CASES-750 ML
UNFINED & UNFILTERED
FRENCH OAK AGED 10 MONTHS
30% NEW FRENCH OAK
HARVESTED: SEPTEMBER 5-28
CLONES: CALERA, POMMARD,
SWAN & DIJON 115

94 WINE & SPIRITS
92 WINE SPECTATOR
92 WINE ENTHUSIAST

2017 PINOTAGE FORT ROSS VINEYARD, FORT ROSS-SEAVIEW

Pinotage shares many traits with Pinot Noir, but there is an earthy brambleness that distinguishes it. Bold aromas of plum, ripe blueberry and new leather entice, while the palate dazzles with juicy black fruits and spicy, savory characteristics. Firm tannins surrounds a core of baked dark berries, licorice, cocoa, and ground coffee. Pair with exotic spices, rich Italian menus, grilled meats, wood fired oven dishes and – sweet berry desserts.

VINTAGE: 2017 The generous rainfall for the first several months of the year, hydrated the soils after 5 years of drought. A mild Summer with 80-85° averages allowed the grapes to develop ideal complexity and flavors with optimal development. The 2017 wines have great depth and concentration, and the hydrated soils delivered vibrant aromatics and acidity.

195 CASES-750 ML
UNFINED & UNFILTERED
FRENCH OAK AGED 10 MONTHS
15% NEW - 85% NEUTRAL
HARVESTED: OCTOBER 3
CLONES: MM1 & MM3

92 WINE ADVOCATE