

SEA SLOPES™

FORT ROSS WINERY



2019 CHARDONNAY · SONOMA COAST

Sea Slopes Pinot Noir is inspired by the majestic Sonoma Coast and the steep rugged ridges perched at the golden edge of the continent. Here, the cool maritime climate produces fruit of exceptional quality and allows us to craft wines of great elegance and purity. “We aim to capture the essence of the Coast. These wines are at once approachable, balanced and eminently worthy of the quality standards we have established with Fort Ross” - Owner, Lester Schwartz



2019 VINTAGE: The weather was unusual. Early in the season Fort Ross Vineyard received a very rare light sprinkling of snow, followed by a touch of frost - which is surprising at this altitude [1,200 ft – 1,700 ft]; and location, less than a mile from the Pacific Ocean. We waited to see what volume of crop would develop and were pleased to see many buds, we even dropped some fruit. Later in the season there was a brief heat wave, which helped with ripening. The 2019 modest crop on the Sonoma Coast has produced wines with a luscious mouth-feel, bright acid profile and satisfying balance.

WINEMAKING: The grapes were hand-sorted to include the finest fruit, which was then gently pressed. Fermentation occurred in the ideal combination of stainless steel for vibrancy and freshness and French oak barrels which adds texture and length to the finish. The wine completed malolactic fermentation, adding a supple richness. Prior to bottling it was aged on the lees with occasional gentle stirring culminating in a pure expression of Chardonnay from the extreme Sonoma Coast.

TASTING NOTES: Fragrant aromas of zesty lemon and white peach with notes of melon and grapefruit are immediately evident, followed by zippy minerality. The palate is fresh and lively with bright acidity and pronounced citrus tones, green apple, melon and a touch of wet stone. The smooth texture reflects a deft hand in winemaking and the long, seamless finish completes this cool climate Chardonnay.

JEFF PISONI, WINEMAKER “From the cold, foggy weather to the steep, rugged terrain and marine influences, Sea Slopes explores the hillsides of the Sonoma Coast to craft the best Chardonnay and Pinot Noir possible. Sea Slopes Chardonnay has a bright, vibrant, fresh and texturally layered complex expression of coastal Chardonnay.”

COMPOSITION:	100% Chardonnay
AGING:	14 months in Stainless Steel & French oak; 5% new oak
BOTTLING:	November 2020
ALCOHOL:	13.5%
CASES PRODUCED:	956