

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2002 CHARDONNAY · RESERVE · FORT ROSS VINEYARD · SONOMA COAST

OVERVIEW

From our mountain vineyard on the “True Sonoma Coast”, Fort Ross Vineyard produces limited amounts of Estate-grown, cool-climate Pinot Noir, Chardonnay and Pinotage. With spectacular views of the Pacific Ocean less than one mile away, the vineyard is divided into 28 separate blocks, one-half to two acres in size, traversing elevations ranging from 1200 to 1700 feet above sea level. Owners, Lester and Linda Schwartz and their small crew began preparing the 44 acre vineyard in 1994 and planting began in 1998.

VINTAGE

Many have hailed 2002 as the finest vintage ever for California Pinot Noir. It also turned out to be an excellent year for Sonoma Coast Chardonnay. Overall, the growing season was mild, with a few temperature spikes in May and June. July, August and early September were typical for the region – moderately warm days with a gentle dip in the temperature at night.

WINEMAKING

The grapes for this Chardonnay were handpicked in the cool early morning hours in small five-gallon buckets. Once at the winery, the fruit was hand sorted and then whole cluster pressed. After pressing, the wine underwent barrel and malolactic fermentation in a combination of new and used French oak. Once the final blend was determined, the wine was racked and bottled without fining or filtration to maintain the natural flavor, texture and youthfulness of the wine. The final blend of this Reserve Chardonnay was selected from individual barrels chosen for their fruit concentration, complexity and balance. This wine is comprised of 75% small berried old Hyde field selection for its richness and sleek structure and 25% old Wente, which is fruity and graceful.

TASTING NOTES

This is not a typical California Chardonnay, but is more in the style of a Burgundian Grand Cru. A generous nose introduces the concentrated flavors of green apples, ripe pears and underlying spice. The lush fruit is balanced by crisp acidity and the minerality characteristic of the vineyard. The initial roundness continues seamlessly through the exceptionally long finish. This sleek and well-structured Burgundian-style wine will continue to evolve for many years.

COMPOSITION:	100% Chardonnay
SELECTIONS:	75% Old Hyde and 25% Wente field selections
AGING:	12 months in new 100% French; 4 months in used barrels
ALCOHOL	14.5%
ACIDITY:	.52 g/100ml
pH:	3.60
BOTTLING:	Unfined and unfiltered
CASES PRODUCED:	157 cases 750 ml, 34 cases 12/375 ml
RELEASE DATE:	July 2005