

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

2012 BICENTENNIAL · PINOT NOIR · FORT ROSS VINEYARD FORT ROSS-SEAVIEW · SONOMA COAST

From our mountain vineyard that overlooks the Sonoma Coast in the Fort Ross-Seaview American Viticultural Area, Fort Ross Vineyard & Winery produces limited quantities of single vineyard, 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 31 separate blocks, one-half to two acres in size, that range in elevation from 1700 down to 1200 feet above sea level. Owners, Lester and Linda Schwartz with their small crew began preparing the 55 acre vineyard in 1994. It took them 4 years of preparation before they could begin planting. The year 2000 marked the first vintage from the Fort Ross Vineyard. Fort Ross Vineyard was selected to produce a special Pinot Noir and Chardonnay to commemorate the 1812 – 2012 Bicentennial of the old Russian Settlement of Fort Ross on the Sonoma Coast. This was the site of the first grape plantings in all of Sonoma County and even foreshadowed the plantings in Napa County. The winery was given permission from the Kunstkamera of the St. Peter the Great Museum in St. Petersburg to use the painting of the old fort produced in 1841 by the famous naturalist, Il'ya Vosnesenky.

VINTAGE

The 2012 vintage got off to a very slow start. It was cold and wet throughout the spring so the buds did not swell until surprisingly late in the season. As budbreak was so late, the weather was generally warm and stable during bloom – except for one worrying rainy day that did not affect the crop – only our composure. With such a late start to the vintage, there was less time left to ripen the grapes so we dropped a fair amount of fruit early on so that each vine would have less fruit to ripen and the harvest would not stretch on into inclement weather. The season veered between cold and extreme heat. We harvested when the weather was cooler and we were very satisfied with the quality of the fruit.

WINEMAKING

The grapes for this Pinot Noir were handpicked during the cool hours of the night in 2 gallon trays. After hand sorting, the fruit was cold soaked for several days and fermented in a combination of 5 and 10 ton tanks. The caps were punched down 1 or 2 times per day, depending on the stage of the fermentation. The wines were then barreled in a combination of 20% new and 80% neutral French oak. Throughout the 10 months of barrel aging, the clones and different vineyard blocks were kept separate to maintain their distinct flavor profiles and structural components as blending elements.

TASTING NOTES

With a dark garnet hue, this terroir-driven Pinot Noir offers delicate, yet complex aromas of brambly fruit and raspberries that weave together with wild forest floor, cola and cinnamon spice. The elegant aromatics lead to a complex palate defined by black raspberry, Bing cherry and bramble berries, with hints of subtle citrus and a dash of winter spices. The fine, supple tannin structure reflects the cooler vintage and perfectly frames the red berry fruit and earth that is revealed through the layered, velvety finish.

COMPOSITION:	100% Pinot Noir
APPELLATION:	Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTION:	Calera, Pommard and Swan
AGING:	10 months in 100% French oak; 20% new
ALCOHOL:	13.8
HARVESTED:	September 13th to October 1st, 2012
BOTTLED:	August, 2013 - Unfined & Unfiltered
CASES PRODUCED:	217 cases 750 ml
WINEMAKER:	Jeff Pisoni