

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2004 PINOT NOIR · 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

After a very early budbreak and warm weather that accelerated vine development, it looked as if we would have a bountiful crop. However the weather turned cold during bloom and there was a very light berry set. Some blocks ultimately produced only a half a ton per acre. The climate was then moderate for most of the growing season but during August and early September there was a period of unusually hot and dry weather. Being so near to the ocean we were able to wait for the desired level of ripeness and fortunately the weather cooled off. The vineyard’s marine-moderated climate allowed the grapes to ripen slowly and fully into mid-late September when we harvested small berries with complete flavor development and lively acidity.

WINEMAKING

The grapes for this Pinot Noir were handpicked in the cool early morning hours in 5 gallon buckets. After hand sorting, the fruit was cold soaked for several days and fermented in a combination of 1 and 5 ton fermenters. The caps were punched down 1, 2 or 3 times per day, depending on the stage of the fermentation. The wines were then barreled in a combination of 45% new and 55% used French oak. Throughout the 11 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. The wine was bottled unfinned and unfiltered.

TASTING NOTES

Soaring aromatics of bright black cherry, blackberry and raspberry are graced with notes of cola, sandalwood and delicate tea rose petals with just a hint of vanilla. The revealing entry entices with vibrant, ripe black fruits that are perfectly balanced by the finely structured tannins. The smoothly textured finish maintains the elegance and finesse that defines this expressive Pinot Noir.

COMPOSITION:	100% Pinot Noir
APPELLATION:	Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Pommard, Swan, Dijon clones 115 and 777
AGING:	11 months in 100% French; 45% new
ALCOHOL	14.5%
ACIDITY:	.52g/100ml
pH:	3.70
BOTTLING:	Unfinned and unfiltered
HARVESTED:	September, 2004
BOTTLED:	August, 2005
RELEASE DATE:	March 2007
WINEMAKER:	Ed Kurtzman
CASES PRODUCED:	956 cases 750 ml