

SEA SLOPES™

FORT ROSS WINERY



2016 PINOT NOIR · 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.



VINTAGE: The temperate weather on the coast leading up to harvest was free of both heat waves and rain, allowing the Pinot Noir grapes to mature slowly and reach optimal development. Our lasting memory of the 2016 vintage is a vision of perfect bunches, even berry size and a balanced crop.

WINEMAKING: The grapes for this Pinot Noir were handpicked during the cool early morning hours. After hand sorting, the fruit was cold soaked for several days. Fermentation occurred with native yeast in 5 and 10-ton stainless steel tanks with a combination of both punch down and pump-over maceration techniques to achieve a balanced extraction of flavor, color and aromatic compounds. After fermentation, the wine was transferred directly to barrel. A combination of 15% new and 85% neutral French oak was used for the aging of this wine. Once in barrels, time allowed the wine to seamlessly integrate the natural acidity, rich flavors and soft tannins into a perfectly balanced and perfumed Pinot Noir.

TASTING NOTES: An expressive ruby, this alluring Pinot Noir interweaves Bing cherry, cranberry, hibiscus and lilac aromas with a touch of dried rose petals mixed with orange peel. The supple entry leads to wild strawberry, pomegranate, currant and juicy black plum with fine tannins. The elegant, structured layers of pure fruit vibrantly evolve into the bright, energetic, finish.

WINEMAKER:	Jeff Pisoni
COMPOSITION:	100% Pinot Noir
BARREL AGING:	9 months in French oak; 15% new
BOTTLING:	Late June 2017, Unfined & Unfiltered
ALCOHOL:	13.5%
PRODUCTION:	3890 cases

92 POINTS - EDITORS CHOICE: WINE ENTHUSIAST An impressive selection from Winemaker Jeff Pisoni. A hint of forest-floor spice and strong flavors of dark cherry and orange combine on a light, silky texture. This offers a great sense of finesse within a framework of structure and freshness. —V.B

90 POINTS - THE WINE ADVOCATE Pale ruby-purple colored, the 2016 Pinot Noir Sea Slopes gives up notions of warm cranberries and **Bing cherries with raspberry leaves**, dried sage and tilled soil undercurrent. The palate is medium-bodied, **refreshing and vivacious** with a nice bit of chew to the texture and a persistent earthy finish. —L.P-B.

90 POINTS: WINE & SPIRITS Tight and formal in its tart cherry flavors, then opens to a **gentle, gracious pinot noir**. Decant it for roast duck. —J.G.

90 POINTS - JEB DUNNUCK Another terrific value from this estate. Cherries, strawberries, spice and marine like minerality, fresh, elegant, medium-bodied, shows the cooler, **complex style of the Sonoma Coast** appellation. **Bravo.**

DAN BERGER'S VINTAGE EXPERIENCES - Wine of the week Dark cherry fruit and trace amounts of either cinnamon or nutmeg, with grace notes of French oak mark the superb aromas of this **excellent value PN**. This is the lower-level (!) wine of Fort Ross and is an **excellent value** since it has a bit of weight and is nicely balanced.