

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2015 STAGECOACH ROAD · PINOT NOIR · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW



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 32 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 52 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.

VINTAGE: Compared to the bountiful harvests of 2012, 2013, 2014 and again in 2016, the 2015 Vintage produced quite modest yields. Early budbreak was followed by relatively warm temperatures until May, when the temperature suddenly dropped to record breaking levels, which slowed bloom to set, producing variation in berry maturity and yield. The Pinot Noir was unhurriedly harvested between August 17 — September 8, one of the many advantages of growing grapes overlooking the cool Pacific Ocean. Chardonnay was picked September 10 — September 12 and finally the slower ripening Pinotage on September 24th. The lower yields delivered exceptional wines that are layered, focused and showing gracious purity. Ideal acidity levels are prevalent in all the wines, with well-developed tannins and structure for drinking now or for aging.

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 45% new and 55% 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. These grapes are sourced from specific blocks where the old stagecoach road used to run through our vineyard and where Black Bart the famous “Gentleman Bandit” Highwayman robbed the Wells Fargo Stagecoach in 1877.

TASTING NOTES: A decadent nearly opaque garnet hue, Stagecoach Road Pinot Noir grapes are grown in the vineyard blocks closed to the ocean with some of the darkest soils on the estate. Aromas of black raspberry, black tea and just a touch of forest floor are the prelude to the powerful layers of bramble fruit, black plum, red currant and spice on the palate. The beautifully intergrated refined, velvety tannins show great finesse through the endless finish with a grand finale of mouthwatering acidity. This wine is drinking beautifully now and will cellar for years to come.

COMPOSITION: 100% Pinot Noir
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: Calera & Pommard
AGING: 10 months in 100% French oak; 50% new
ALCOHOL: 13.9%
HARVESTED: August 17 — September 8, 2015
BOTTLED: August, 2016 - Unfined & Unfiltered
CASES PRODUCED: 120 cases
WINEMAKER: Jeff Pisoni

FORT ROSS VINEYARD & WINERY ESTATE TASTING ROOM: 15725 Meyers Grade Road, Jenner, California 95450

T: 707.847.3460 www.FortRossVineyard.com TastingRoom@FortRossVineyard.com