

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2009 ROSÉ of 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 30 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 with their small crew began preparing the 50 acre vineyard in 1994 and planting began in 1998.

VINTAGE

2009 was an excellent year for the early ripening Pinot Noir and Chardonnay grown on the Sonoma Coast. The year began with a warm January but soon turned cold. The year was generally cooler than usual throughout the major part of the growing season and this coolness gave the wines their vibrant characteristic. In the 3rd week of September there was a heat spike that concentrated the flavors that had been teasingly on the verge. The entire vineyard was harvested in four exhausting days to capitalize on the even ripening, intense flavors and luscious fruit. All grapes were harvested and in barrel before the damaging rains of October.

WINEMAKING

This Rosé was made from 100% Pinot Noir, using the French saignée method. After hand-sorting, the grapes were crushed and allowed to soak on the skins for 48 hours. A small amount of free-run juice was then “bled” and separated from the recently crushed grapes and fermented without further contact with the skins and seeds. The wine was barrel fermented and aged for 6 months in used, neutral French oak barrels. The wine underwent a partial malolactic fermentation. This added complexity, but still maintained much of the fresh acidity.

TASTING NOTES

Our 2009 Rosé has expressive aromatics with notes of wild strawberry, white peach, and tea leaves. This bright, full flavored, dry Rosé has a rich palate that is delicately balanced by minerality and gentle acidity. It perfectly complements many types of food and is an excellent aperitif.

COMPOSITION:	100% Pinot Noir
APPELLATION:	Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Calera and Pommard
METHOD:	Saignée Method. 48 hours skin contact. No pressing
AGING:	Six month in neutral (one and two year old) French barrels
ALCOHOL	14.2%
ACIDITY:	.66 g/100ml
pH:	3.58
HARVESTED:	September 21-22, 2008
BOTTLED:	January 19, 2010
RELEASE DATE:	March 2010
CASES PRODUCED:	222 cases 750ml