

# FORT ROSS

VINEYARD & WINERY · SONOMA COAST

## 2008 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 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 with their small crew began preparing the 44 acre vineyard in 1994 and planting began in 1998.

### VINTAGE

This was a Biblical year in the industry - with frost, unseasonal heat and then unusual cold. This was the year when our proximity to the ocean and our steep slopes proved to be our salvation – rather than a farming challenge. The damaging frost that destroyed so much of the 2008 harvest in the low lying vineyards did not affect the FORT ROSS VINEYARD - as the heavy, freezing air cannot settle on our steep slopes. Our proximity to the ocean also moderated the impact of the freeze and later the extreme heat that forced many vineyards to pick earlier than they had planned. We could then take advantage of the unusually cool weather during harvest and pick when the flavors were at their fullest.

### 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 wines were barrel fermented and completed primary and malolactic fermentation and were then aged for 6 months in used, neutral French oak for a short aging period to maintain the lively fruit flavors.

### TASTING NOTES

Our 2008 Rosé has a beautiful bouquet of strawberries, jasmine tea, rose petal, and delicate minerality. This dry Rosé is bright, balanced and silky on the palate, with crisp acidity and a smooth finish which complements many types of food.

COMPOSITION: 100% Pinot Noir  
APPELLATION: Sonoma Coast  
ESTATE GROWN: Fort Ross Vineyard  
SELECTIONS: Calera, Pommard, Swan and Dijon clones 115 and 777  
METHOD: Saignée Method. No pressing  
AGING: Six month in one and two year old (neutral) French barrels  
ALCOHOL 14.2%  
CASES PRODUCED: 187 cases 750ml  
RELEASE DATE: June 2009