

SEA SLOPES™

FORT ROSS WINERY



2016 CHARDONNAY · SONOMA COAST

Sea Slopes Chardonnay 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 Chardonnay grapes to mature slowly and reach their full 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 Chardonnay were hand-sorted to include only the finest fruit, which was then gently pressed. The low yielding clones and heritage field selections were sourced from several exceptional vineyard blocks to achieve the complexity and elegant balance for this true Sonoma Coast profile. Fermentation occurred in the ideal combination of stainless steel for vibrancy and freshness and French oak barrels which adds great texture and length to the finish. The wine completed malolactic fermentation, adding a supple richness. Prior to bottling it was aged on the lees with occasional gentle stirring culminating in a pure expression of Chardonnay from this region.

TASTING NOTES: Bright, crisp acidity intertwines with stony minerality to express the cool coastal climate. Lively aromatics of citrus oil, white peach, and nectarine with a hint of brioche soar from the glass. The full-bodied palate offers layers of apricot, golden plum and lemon tart leading to a refreshing finish that invites another sip!

WINEMAKER:	Jeff Pisoni
COMPOSITION:	100% Chardonnay
AGING:	15 months in Stainless Steel & French oak; 20% new
BOTTLING:	January 2018
ALCOHOL:	13.5%
CASES PRODUCED:	2536