

SEA SLOPES™

FORT ROSS WINERY



2014 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: 2014 was the third year of bountiful harvests that again produced stellar wine of vibrancy and concentration. Fort Ross Vineyard was protected from the drought by late winter rains. The vineyard was worked through three times to ensure that the bunches had optimal air circulation and sun exposure. Harvest for Sea Slopes Pinot Noir occurred during the first 3 weeks of September.

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 in a combination of 5 and 10 ton stainless steel tanks after which the wine was barreled into a combination of 20% new and 80% neutral French oak. During fermentation both punch down and pump-over maceration techniques were used to achieve a balanced extraction of flavor, color and aromatic compounds. 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: This expressive garnet hued Pinot Noir entices with cranberry and Bing cherry aromas that are balanced by notes of dried orange peel and baking spices. Juicy pomegranate, raspberry and red plum integrated with spice and dried flowers slowly evolve on the mid-palate. This elegant, broad structured wine finishes with the gentle tannins that express the coastal terroir expected from a wine named Sea Slopes.

WINEMAKER:	Jeff Pisoni
COMPOSITION:	100% Pinot Noir
BARREL AGING:	9 months in French oak; 20% new
HARVEST:	September 2 nd — September 23 rd
BOTTLING:	Late June 2015, Unfined & Unfiltered
ALCOHOL:	13.5%

90 Points - Wine Advocate, Robert Parker, March 2016

The 2014 Pinot Noir Sea Slopes gets its name from overlooking the Pacific Ocean at an elevation of 1,200 to 1,700 feet. The wine spent nine months in 20% new French oak prior to being bottled unfined and unfiltered. This wine offers loads of Chinese black tea, pomegranate, floral notes and a hint of raspberry in a medium-bodied, fresh, lively, Côte de Beaune style. Drink it over the next 5-7 years.