

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2003 SYMPOSIUM · 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 and their small crew began preparing the 44 acre vineyard in 1994 and planting began in 1998.

VINTAGE

Following the near perfect vintage of 2002, 2003 lived up to the challenge and provided Fort Ross with wonderfully ripe Pinot Noir. Although there were significant heat waves in early September 2003, the vineyard's marine-moderated climate allowed the Pinot Noir to ripen slowly and fully into early October.

WINEMAKING

The grapes for this Pinot Noir were handpicked in the cool early morning hours in small five-gallon buckets. After hand sorting, the grapes were cold soaked for several days and fermented in simple open-top fermenters. The caps were manually punched down. Shortly after pressing, the wines were barreled in a combination of new and used French oak. Throughout fermentation and aging, the clones and the different vineyard blocks were kept separate to maintain their distinct flavor profiles and structural components. When blending the lots from the five Pinot Noir clones we grow in the Fort Ross Vineyard, each with different qualities enhanced by the specific site and barrel choice, this unique wine from some of our intended Reserve and Vineyard Designate lots evolved. After extensive blending trials we decided on 96% Pinot Noir and 4% Pinotage. It was bottled unfined and unfiltered.

TASTING NOTES

The touch of Pinotage to the Pinot Noir clonal blend intensifies the alluring deep, ruby hue and adds density and complexity. Enticing aromas of vivid bright cherry mingle with tiers of fragrant rose petals, dusty cedar and black tea notes. Boldly concentrated, with a core of dark cherry, black raspberry and boysenberry fruit, with hints of spicy sandalwood that echo through the lingering finish. Symposium is a generous, well-structured wine with the consistent minerality of all Fort Ross wines.

COMPOSITION:	96% Pinot Noir, 4% Pinotage
APPELLATION:	Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Pinot Noir: Dijon clones and field selections. Pinotage: Clones MM1 and MM3
AGING:	16 months in 100% French; 50% new
ALCOHOL	14.7%
ACIDITY:	.55 g/100ml
pH:	3.62
HARVESTED:	October, 2003
BOTTLED:	January 31, 2005. Unfined and unfiltered
RELEASE DATE:	February 2007
CASES PRODUCED:	688 cases 750 ml