

# FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

*Dedicated farming, Masterful Winemaking, Profound Wines*

2018 “FRV” PINOT NOIR · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW · SONOMA COAST



From our mountain vineyard that overlooks the Sonoma Coast in the Fort Ross–Seaview American Viticultural Area, Fort Ross Vineyard & Winery produces limited quantities of single vineyard, 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 32 separate blocks, one-half to two acres in size, that range in elevation from 1700 down to 1200 feet above sea level. Owners, Lester and Linda Schwartz with their small crew began preparing the 52 acre vineyard in 1994. It took them 4 years of preparation before they could begin planting. The year 2000 marked the first vintage from the Fort Ross Vineyard.

**VINTAGE:** The winter was wet and cool with a brief and unusual warm spell in February that woke up some of the dormant buds. The traditional cold weather resumed but then was interrupted by chilling frost and even snow! There was frost damage to several of our Chardonnay blocks and a some to a few Pinot Noir. This caused crop reduction but did not effect the exceptional quality of the vintage. Spring and summer were notably cool and was in fact one of the coldest summers we’ve seen in several years. The grapes enjoyed a long hang time on the vine and achieved ideal phenolic and aromatic development. Given there were no heat spikes, we were able to harvest slowly with great care and had the luxury to dial in the perfect time to pick. The vine development was so thorough that we incorporated some whole cluster fermentation that adds yet another layer of complexity to our Pinot Noirs. Pinot Noir was unhurriedly harvested between September 5–28, Chardonnay was picked September 26–27 and finally the slower ripening Pinotage on September 29<sup>th</sup>.

**WINEMAKING:** The grapes for this Pinot Noir were handpicked during the cool hours of the night in small two-gallon picking trays. After hand sorting, the fruit was cold soaked for several days and fermented in a combination of 5 and 10 ton tanks. The caps were punched down 1 or 2 times per day, depending on the stage of the fermentation. The wines were barreled in a combination of 30% new and 70% neutral French oak. Throughout the 10 months of barrel aging, the clones and different vineyard lots were kept separate to maintain their distinct flavor profiles and structural components as blending elements.

**TASTING NOTES:** Beautifully integrated aromas of raspberry, bing cherry and cranberry meld with earthy spice with a hint of black tea and a whisper of clove. Cherry, raspberry and red plum greet the palate followed by savory details. Fine grained tannins and the Fort Ross Vineyard signature minerality are revealed through the persistent, mouthwatering finish. With vibrant acidity and extraordinary balance this classic coastal Pinot Noir is drinking elegantly and is certain to reward those who are patient enough to give it additional cellar time.

COMPOSITION:	100% Pinot Noir	HARVESTED:	September 5 – September 28, 2018
APPELLATION:	Fort Ross–Seaview, Sonoma Coast	BOTTLING:	August, 2019
ESTATE GROWN:	Fort Ross Vineyard		Unfined & Unfiltered
SELECTIONS:	Calera, Pommard, Swan & Dijon 115	PRODUCED:	1065 cases, 750ml
AGING:	10 months in French oak; 30% New	WINEMAKER:	Jeff Pisoni