

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

2013 CHARDONNAY · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW · SONOMA COAST

OVERVIEW

From our mountain vineyard that overlooks the Sonoma Coast and now part of the new 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 30 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 50 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

After heavy winter rains, the spring was warm and dry, followed by a dry summer. The vines began growing quickly and fruitfully. To keep the crop load modest, we went through the vineyard three times to thin the crop and position the canes and the bunches. After an unexpected rainfall in mid-September, the vineyard had time to dry out before the harvest began. The Pinot Noir blocks were harvested between September 12 – 26, the Chardonnay blocks between September 20 – 22 and the Pinotage on October 1.

WINEMAKING

The grapes were handpicked during the cool hours of the night in small two-gallon picking trays then hand sorted in the vineyard and gently whole cluster pressed at the winery. After pressing, the juice was put into barrels and underwent primary and malolactic fermentation in a combination of 20% new and 80% neutral French oak. This discrete use of new oak allowed the fruit to shine. This wine is comprised of small berried old Hyde field selection chosen for its richness and sleek structure and small berried old Wente for its luscious fruit and grace. These heritage field selections have full, complex flavors that are intensified by the small size of both the bunches and the berries.

TASTING NOTES

The hazy pale gold hue is evidence of subtle stirring of the lees and bottling without fining or filtration. The generous texture and layers of intense fruit seamlessly weave together with the vibrant acidity and minerality characteristic of the Fort Ross Vineyard's coastal terroir. Floral aromas of citrus blossom, green apple and lemon tart with hints of marzipan and brioche captivate the senses. Tiers of apricot, autumnal pear with a dash of hazelnut and spice evolve on the broad palate leading to the expansive finish.

COMPOSITION: 100% Chardonnay
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: 60% Old Hyde - 40% Wente field selections
AGING: 10 months in French oak; 20% new
ALCOHOL: 13.5%
HARVESTED: September 22 – 22, 2013
BOTTLING: August, 2014 - Unfined & Unfiltered
RELEASE DATE: March 2015
CASES PRODUCED: 379 cases, 750ml
WINEMAKER: Jeff Pisoni