

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2019 THE TERRACES · PINOT NOIR · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW



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: 2019 was a very curious year. Early in the season the vineyard received a light sprinkling of snow, followed by some frost - which is most surprising at the altitude of the vineyard [1,200 ft – 1,700 ft]; and our location, less than a mile from the Pacific Ocean. For the last 20 years of viticulture, we have had no need for frost protection. We waited to see what kind of crop would develop and are pleased to announce that buds popped out and we even needed to drop a significant amount of fruit. Later in the season we had a brief heat wave reaching over 100 degrees! As we pick at night, we still have cool grapes to start winemaking. Then just as harvest was ending, we experienced howling 60 mile an hour winds that even blew open locked doors. The 2019 modest crop has produced wines with a luscious mouthfeel, an elegant, restrained acid profile and a satisfying balance. Pinot Noir was unhurriedly harvested between September 16 – October 7, Chardonnay was picked September 19 – October 7, and finally the slower ripening Pinotage on October 8th.

WINEMAKING: The Terraces is crafted from 100% Calera clone planted on our single unique Terraced Block #11. Comprised of rocky Hugo Boomer sandy loam soils, this block was painstakingly carved out of the rugged hillside that faces the cool Pacific Ocean. With its steep South West aspect this may be one of the most extreme plantings on the Sonoma Coast. The grapes for this Pinot Noir were handpicked during the cool hours of the night in 2 gallon trays. After hand sorting, the fruit was cold soaked for several days. Fermentation occurred with native yeast in 5 and 10-ton stainless steel tanks. The caps were punched down 1 or 2 times per day, depending on the stage of the fermentation. The wines were then barreled in a combination of 50% new and 50% neutral French oak.

TASTING NOTES: This pure expression of a single clone, from our unique terraced block, captures the essence, character and purity of the Calera Clone. Dark cherry, black raspberry, boysenberry and a whiff of delicate tea rose aromas emerge from the glass with complexity and finesse. The captivating palate weaves together layers of dark fruits, including plums, bramble and black currant with fine threads of orange peel, musk and chocolate. Supple, youthful tannins give way to the velvety texture that lingers throughout the plush finish. This complete, well-integrated, finely structured Pinot Noir is certain to evolve gracefully for years to come.

COMPOSITION:	100% Pinot Noir	HARVESTED:	Sept. 16 – Oct 7, 2019
APPELLATION:	Fort Ross-Seaview, Sonoma Coast	BOTTLING:	August 31, 2020
ESTATE GROWN:	Fort Ross Vineyard		Unfined & Unfiltered
SELECTIONS:	100% Calera	CASES PRODUCED:	260 cases, 750ml
AGING:	11 months in 100% French oak; 50% new oak barrels	WINEMAKER:	Jeff Pisoni